Capital Cook Book

Compiled By

The Dixie Chapter U. D. C.,

Montgomery, Alabama.

"Cooking is become an art, a noble science."—Burton.

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Table of Weights and Measures

DRY MEASURE.

One quart of flour weighs.....One pound
One quart of corn meal weighs.....One pound, two ounces
One quart soft butter weighs.....One pound, one ounce
One quart loaf sugar weighs.....One pound
One quart of powdered sugar weighs.....One pound, one ounce
One quart of brown sugar weighs.....One pound, two ounces
Ten eggs weigh.....One pound
One gallon is.....Half a peck
Two gallons is.....One peck
Four gallons is.....Half a bushel
Eight gallons is.....One bushe

LIQUID MEASURE.

Sixteen tablespoonfuls are.....Half a pint
Eight tablespoonfuls are.....One gill
Four tablespoonfuls are.....Half a gill
A common-sized tumbler holds.....Half a pint
A common-sized wine glass holds.....Half a gill
A common-sized tablespoonful is.....One ounce

Soups.

Cream Soup.—Boil one quart of sweet milk, add one tablespoonful of butter, take one tablespoonful of flour and dissolve in cold milk and add to the boiled milk, season with salt and pepper, when boiled well pour over toasted bread cut in squares or oyster crackers. Mrs. W. B. J.

Okra Soup.—Take a soup bone, or about three pounds of beef, and boil in three quarts of water until tender, skimming when necessary, add one quart of chopped okra, one pint of tomatoes, one onion cut fine, pepper and salt to taste; if desired, four hard boiled eggs may be cut up and added before serving. This soup should boil three or four hours.

Mrs. W. B. J.

Okra Gumbo.—One quart of sliced okra, one large onion, four good sized tomatoes, three slices of fat bacon, one frying size chicken. Put the bacon in the frying pan to fry until crisp, then flour the okra well and turn in the frying pan with the fat meat, also the cut up onion, and fry well. Put all the ingredients in a boiler with three quarts of water and cook four hours. An hour before serving add the grains from four or five ears of corn. Add salt and pepper to taste. Mrs. W. A. G.

Cream of Celery Soup.—One quart of chopped celery, one and one-half pints cold water, half tea-

spoonful chopped onion, one pint of milk, one tablespoonful of flour, one tablespoonful of butter. To celery add water and onion, cover closely and stew gently for three hours. When ready to serve rub butter into flour, warm milk, add a spoonful to flour mixture, stir carefully, add more milk to thin flour then stir all into milk, pour into celery mixture; cook ten minutes in gentle heat, set stew pan in another containing water to prevent burning.

MRS. W. B. F.

CREAM OF CELERY SOUP.—One pint of milk, one tablespoonful of flour, one head of celery, a large slice of onion and a small piece of mace. Boil celery in one pint of water, about 35 minutes. Boil mace, onion and milk together, mix flour in two tablespoonfuls of water, add to boiling milk, add butter and season with salt and pepper to taste; serve immediately. The flavor is improved by adding a cup of cream.

MRS. W. B. J.

TOMATO SOUP.—One cup of Tomatoes, when boiling hot, stir in carefully a pinch of soda, add pepper and salt, let it boil again, mix one cup of cream and one of milk, add to the tomatoes. Serve with small squares of toast or crackers.

MRS. W. B. J.

TOMATO CREAM SOUP.—Six fresh tomatoes or one can tomatoes, one sprig of parsley, one onion, two tablespoonfuls of butter, two tablespoonfuls flour, one pint milk; one bay leaf, two cloves, salt and pepper, half teaspoonful soda. If fresh tomatoes are used, one and one-half pints of water. Cut tomatoes in slices and stew until tender with the onion, bay leaf, cloves, parsley and water. If using canned tomatoes omit

water. Pass through a sieve rubbing all the pulp through; blend flour and butter until smooth, add to the hot tomatoes and stir until boiling; then put in soda, and just before serving add the milk previously scalded.

MRS. W. H. B.

MOCK TURTLE SOUP.—Boil a small soup bone until the meat falls off, then pick in small pieces, take two quarts of the water in which the meat was boiled, add to this two large onions chopped fine, six hard boiled eggs, cut fine, parch three tablespoonfuls of flour a light brown, mix this in a small quantity of water until smooth and pour into the soup through a sieve, crush one tablespoonful of cloves and two of spice put in a muslin cloth and boil in your soup. When the soup is done, a few minutes before you take it up slice two lemons very thin (removing seed) when poured in the tureen add one cup of wine, salt and pepper to taste, cover closely. Tomato catsup adds to the flavor.

MRS. W. B. J.

MOCK TURTLE SOUP.—After boiling a soup bone until perfectly done, take it up, pick it from the the bones, and chop very fine, return the liquor and part of the meat to the pot. Tie in a thin muslin cloth a few grains of allspice, cloves and nutmegs; salt and pepper to taste. Stir frequently, to prevent the meat from burning. Thicken with one tablespoonful of batter made with water and browned flour. When ready to send to the table, pour into the tureen one wineglassful of Madeira wine, six hard boiled eggs mashed fine, a little lemon juice and sliced lemon.

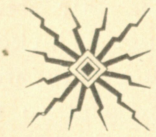
MRS. W. F. D.

SAVORY STEW.—One soup bone, one grown fowl, two pounds lean pork, boiled until it slips from the bones. Cut up with four Irish potatoes, two cups of green corn, one-half dozen green peppers (seed removed), one dozen large ripe tomatoes, three apples, salt and pepper to taste. Boil until it is thoroughly done, in the stock in which the meat was first cooked. It should be thick enough to serve with forks.

MRS. A. J. B.

CORNFIELD PEA SOUP.—One quart of peas, two quarts of water and a piece of bacon; boil together for two hours; pour off liquor and mash peas through a coarse sifter. Return peas and liquor to boiler adding small lump of butter, and salt and pepper to taste. Cut the bacon both fat and lean into small bits, then season with spice, nutmeg, mustard, celery, onion and parsley; press the meat into small balls and roll them in cracker crumbs and fry in hot lard. Put in tureen two hard boiled eggs sliced, one sliced lemon and two tablespoonfuls of dry sherry, add the meat balls, and pour over all the boiling pea liquor.

MRS. W. A. G.



Oysters and Fish

Scalloped Oysters.—Spread cracker crumbs in the bottom of a buttered baking dish; place on these a layer of oysters, with pepper, salt and bits of butter, make alternate layers of crumbs and oysters till the dish is full, have the crumbs on top. Use butter and very little oyster liquor. Brown nicely in a hot oven

Mrs. W. B. J.

Fried Oysters.—Get large oysters, spread on a cloth to dry, beat two or three eggs, and season with salt and pepper. Roll some crackers and dip the oysters in the egg, and then in the cracker meal. Fry in boiling lard, cook till a light brown.

Mrs. W. B. J.

Broiled Oysters.—Drain and dry large oysters. Have ready an oyster broiler, hot and well buttered to prevent sticking, season the oysters, then broil on both sides, serve in a hot dish with plenty of butter.

Mrs. W. B. J.

Pickled Oysters, No. 1.—Take 100 fine large oysters—drain the liquor from them and strain it, to remove all fragments of shell. Boil the liquor with one teaspoonful of salt: when boiling drop in the oysters, allowing the oysters to be well *scalded.* Remove the oysters and add to the liquor one pint of strong vinegar, one teaspoonful of mace, two dozen whole cloves, two dozen whole black pepper corns and two dozen allspice. Let the liquor, vinegar and spices come to a boil and when the oysters are cold pour it

over them and they are ready for immediate use. If you wish to keep them some time allow the oysters to boil and double the proportion of spices and vinegar.

MRS. A. C. W.

PICKLED OYSTERS, No. 2.—Drain from their liquor 100 large oysters and drop into a kettle, strain the liquor over them, salt well and let them cook until the oysters are "plump" or "curl." Remove the oysters to flat dishes and let them get cold, add to the liquor several pepper corns and a sprig of mace and boil thoroughly, removing the scum. Just before taking from the fire add one-half pint of good vinegar then turn into a vessel to cool. When cold pour over the oysters and set aside until ready to serve.

MRS. H. C. D.

OYSTER COCKTAIL.—Get as small oysters as you can, drain off from the liquor, and put on ice until ready to serve. Make a sauce of tomato catsup, lemon juice, Tabasco sauce and salt. Put four or five oysters in a cocktail glass and pour the sauce over them when you are ready to serve them. To about a cupful of oysters put two desertspoonfuls of tomato catsup, one teaspoonful of Tabasco sauce, juice of one-half of lemon, salt to taste.

POACHED OYSTERS ON THE HALF SHELL.—Butter ten scallop shells and put into each five oysters with their own liquor and sprinkle with a drop of Tabasco, a little tomato catsup and a quarter saltspoonful of salt. Scatter a few bits of butter here and there on the oysters and set the shells in a hot oven. Serve as soon as the oysters look plump and edges curl.

MRS. F. P. G.

OYSTER PATTIES.—Make a rich puff paste and

spread in very deep patty pans. Bake empty. To make the filling, add to a cream dressing equal parts of white stock and milk, a sprinkling of chopped celery, parsley and other seasonings and a sufficient quantity of oysters, chopped fine. Fill the patty pans and bake in a hot oven.

MRS. W. F. D.

OYSTER GUMBO.—A grown chicken, a slice of cold boiled ham, a pod of red pepper, a half gallon of large oysters. Cut up the fowl and slightly fry it; put it on the fire in a boiler, with enough water to make a good strong stock. While this soup is boiling cut the ham into small dice and add to the soup together with the red pepper and salt to taste. Then add the oysters which must only be cooked a few minutes or until the edges curl. Pour into a soup tureen and stir in a large tablespoonful of file powder. If the file is added before taking from the fire. be sure not to let it cook long as the file will make the soup ropy.

MRS. J. T. H.

OYSTERS A LA D'UXELLES.—One pint of parboiled and drained oysters, one pint of oyster liquor or chicken stock, four tablespoonfuls butter, four tablespoonfuls chopped mushrooms, four tablespoonfuls flour, a few drops of onion juice, a little cayenne, one teaspoonful lemon juice, yolks two eggs; let the oysters be parboiled and drained beforehand; melt butter, add flour then the stock, salt and pepper, add beaten yellows, onion juice, lemon and mushrooms. As soon as the eggs thicken the sauce, serve on toast.

CURRIED OYSTERS.—Take two dozen large plant oysters, drain off the juice thoroughly, and set aside.

Mix in a bowl one tablespoonful of curry powder, one dessertspoonful of flour, one cup of cream or milk and salt to season. Place oysters with a spoonful of butter in a saucepan and add immediately the curry mixture, cook over moderate fire, stirring continually until the oysters open their gills. Serve with toasted crackers.

MRS. F. C. S.

DEVILED CRAB.—Twelve crabs, half pint cream, two tablepoonsfuls of flour, ¼ nutmeg grated, yolks of four hard boiled eggs, one tablespoonful of salt, the same of butter. Boil the crabs in water with salt, 30 minutes; put the cream on to heat, rub butter and flour together, add boiling milk two minutes; take from fire, add crab meat, yolks mashed fine, parsley, salt, nutmeg, cayenne; fill shells with crab meat, cover with bread crumbs.

CRAB JAMBALAYA.—Have ready a pot of well salted boiling water into which throw the live crabs and let boil until the shells turn red; remove from the fire and let cool. Pick the meat from the shells, mince it fine, and it is ready for use. Into a pot put a tablespoonful of sweet lard or pork drippings. Let heat and add a large onion chopped fine, brown, add a tablespoonful of flour, brown, then add two or three tomatoes or their equivalent in canned tomatoes, brown, stirring carefully to keep the flour from thickening in lumps. Now put in one and one-half quarts of hot soup stock or boiling water. Boil until the ingredients are well combined and add one cup of rice (washed.) Boil until the rice is tender, stirring often. Season as desired with parsley, bay leaf and celery, chopped fine, pepper, salt and a pinch of cayenne; add the crabs, let boil fifteen minutes and it is ready to serve.

MRS. W. F. D.

CRABS.—Crabs are at their best during May, June and July. Soft shell crabs in July and August. Cook while alive. Drop head first into boiling water well salted, and cook fifteen minutes after they commence boiling. When cold remove the shells, the stomach, which is just under the head, also gills and intestines, then take the meat out carefully.

MRS. F. P. G.

PLANKED FISH.—Split open a firm fish and remove back bone. Lay on a well buttered plank or fish sheet, and dredge with flour, salt and pepper, and spread with soft butter; bake in hot oven ten or fifteen minutes, then surround border with potato roses. Boil potatoes, mash well, add salt, pepper, butter and cream or milk; place in pastry bag, and shape on plank; brush lightly with egg and cream, and brown in hot oven.

MRS. W. B. J.

TO BROIL FISH.—Clean, wash and wipe dry; split so that when laid flat the back bone will be in the middle, or take the back bone out. Sprinkle with salt and lay inside down upon a buttered grid-iron, over a clear fire, until it is nicely colored, then turn and when done put upon a hot dish; butter plentifully and pepper. Garnish with slices of lemon and sprigs of parsley.

MRS. W. H. B.

SNAPPER TONGUES.—Two pounds of snapper tongues skin and dip in egg, beaten with salt and pepper and a little lemon juice; roll in cracker crumbs and fry in hot lard. Serve with hot or cold mayonnaise with capers or mushroom sauce.

MRS. WM. A. G.

BAKED RED SNAPPER A LA CREOLE.—Cut the fish

into medium sized pieces; line a baking pan with onion chopped very fine; season with salt and black pepper and a dash of red pepper. Put the fish in the pan, add butter, one can of tomatoes, and if convenient a little gravy or soup stock is an improvement, sprinkle with cracker dust and bake in the lower part of a hot oven basting occasionally until well browned. The fish can be cooked whole if preferred.

MRS. H. C. D.

FISH AU GRATIN.—Put into a sauce pan butter the size of a large egg, let melt, add a large onion chopped fine, or a clove of garlic, let this cook ten minutes then mix in slowly half a teacup of flour, add to this nearly a pint of oyster liquor, a little of the juice of the mushrooms, cayenne pepper to taste, half a cup of sweet cream; let this cook slowly for half an hour, or until as thick as cream, then add half a pint of sauterne wine and a can of mushrooms, and a can of truffles cut up. These last ingredients do not need much cooking as they go in the oven afterwards. Take fish, sheephead is the best, but red snapper will do, (it will take two sheephead), skin it, take off head and tail, and take out every bone, cut the fish in large squares, (but put in the small pieces also.) Moisten your baking pan well with butter, put in the fish and two or three dozen small oysters, sprinkle a very little salt, and put pieces of butter on top, pour over a portion of the sauce, then cover well with finely powdered bread crumbs, add the rest of the sauce and brown very nicely. You can save out a little of the sauce so that in serving a little can be put on the plate. Don't let it cook too dry.

MRS. W. W. S.

Meats.

Boiled Lamb and Egg Sauce.—Boil the lamb with two pods red pepper until well done. Make sauce of one pound of butter, one dozen hard-boiled eggs, mashed fine, one bottle capers, six sour pickles cut very fine and the juice of eight lemons. Pour this over lamb and serve. Salt and pepper to taste.

Mrs. L. B. F.

Boiled Leg of Mutton, Caper Sauce.—The leg may be hung in a steam kettle and thus cooked by steaming. This will take about three hours and a half. If the meat be boiled add to the kettle containing the meat enough boiling water to nearly cover the meat. Let it boil rapidly ten minutes, then simmer until the meat is tender, three hours or longer. About half hour before serving add half a dozen slices, each, of carrot and turnip, pared and with edges cut in some beautiful shape. Sprinkle the meat with a teaspoonful or more of salt. Sauce.—Melt two tablespoonfuls of butter in a sauce-pan. In this cook two tablespoonfuls of flour until yellowed. Then add gradually one cup of the liquid in which the meat was cooked. Let boil, then add a tablespoonful of butter, a little pepper and three tablespoonfuls of capers. Spread top of meat with a little sauce and sprinkle with capers. Serve the rest of the sauce in a dish apart.

Mrs. J. G. W.

LAMB A LA TERRAPIN.—To dress lamb like terrapin, cut up the meat in small pieces and put over the gravy which was left when roasted, or a sufficient quantity of butter to make a gravy, season well with salt and pepper. Boil two or three eggs hard and cut in small pieces. Put them in the pan with the meat and add two wine glasses of cream and two of cooking wine just before serving. Stew it until it is well heated through.

MRS. A. C. W.

STUFFED HAM.—Soak a large size ham over night, then boil done, let it get cold and skin, taking off some of the fat for stuffing; take out with a sharp knife all the bones. Make a stuffing of bread crumb, spices, mustard, celery, parsley, a little salt and Tabasco, mix all together with a little dry sherry. Lard and stuff the ham and bake for one hour and a half.

MRS. W. A. G.

STUFFED HAM, No. 2.—Boil ham thoroughly, get young mustard and cabbage sprouts and an onion. Boil with a slice of bacon until well done, strain the water all off, then add parsley and thyme chopped very fine, season with pepper and salt, make holes in ham and stuff with ingredients above. Sprinkle ham with bread crumbs or cracker crumbs, put in dripping pan and brown in oven, basting several times.

MRS. A. C. W.

HOG'S HEAD STEW.—One hog's head boiled to pieces, cut meat up very fine, take one quart of water that the head was boiled in and add to the meat, one can of corn, two cans of tomatoes, eight

large Irish potatoes, one cup of vinegar, one cup of tomato catsup, one small lemon, add corn, tomatoes, vinegar and catsup to the meat, boil until quite done, put the potatoes in last, salt and pepper to taste, add a little onion if you like it.

MRS. W. B. J.

SAUSAGE RECEIPT.—To twenty pounds of meat, two wine glasses of salt, one and one-half wine glass of black pepper, two teacups of sage.

MRS. W. W. S.

MEAT SOUFFLE.—Make a smooth white sauce with two tablespoonfuls of butter, one heaping teaspoonful of flour, two-thirds cup of sweet milk. Season with a teaspoonful of parsley chopped fine and a little onion juice. While hot add the beaten yolks of two eggs, one cup of chopped cold meat, (chicken, veal, beef, lamb, ham or tongue) and boil one minute. When cold stir in the well beaten whites of the eggs. Bake in a buttered dish twenty minutes and serve immediately. Mushroom sauce is an improvement.

MRS. H. C. D.

HUNTER'S OR SPICED BEEF.—One spoonful of cloves, half spoonful allspice, one of pepper, one of ginger, three ounces saltpetre, two spoonfuls sugar. Incorporate these ingredients together by pounding in a mortar. Take the bone out of the round of beef and rub the meat well with these ingredients, turning and rubbing them well every day for a fortnight. Bake or boil as you choose.

MRS S. McQ.

BEEF LOAF.—Grind six pounds of lean beef and one-fourth of a pound of salt pork, add one cup of

cracker crumbs, three well beaten eggs, two teaspoonfuls of salt, one teaspoonful of pepper, sage to taste, mix well and pack tightly in a small bread pan that has been well greased, sprinkle bread crumbs on top, bake two and one-half hours. Baste while baking with one tablespoonful of butter dissolved in one cup of boiling water. Slice when cold.

MRS. W. B. J.

ROYAL ROAST.—Select four pounds of lean beef. Brown two tablespoonfuls of drippings with two minced onions, fry the roast in this, first rubbing a teaspoonful of salt well into it and dredging it with flour. When the meat is brown add enough hot water to nearly cover it. Cover the pan and simmer one hour, then add six whole cloves and six whole peppers, one-half cupful of vinegar and eight crisp ginger snaps laid on top of the meat. Cover tightly and cook until tender. When done remove the meat, strain the gravy and pour over it. Serve.

MRS. F. P. G.

DAUBE.—Fry your steak very slowly, in a little lard, seasoned with pepper and salt. When brown on both sides, add a little water, half an onion, parsley and thyme, thicken with spoonful of flour, browned, "coloring matter," or tomatoes, which should not be added too soon. The daube should cook about two hours.

MRS. S. McQ.

Poultry and Game.

JAMBALAYA OF CHICKEN.—Cut in pieces a young chicken, one large slice of raw ham. Fry the whole in hot lard and set aside. In the same lard fry an onion and tomato, when nearly done, add a cupful of boiled rice, the chicken and ham and let all fry together, stirring constantly. Add enough water to cover the whole and boil slowly until done. Season with red pepper, bay leaves, chopped parsley and thyme. When cooked let dry a little and serve hot.

MRS. H. C. D.

FRIED CHICKEN.—When the chicken has been thoroughly dressed, split it down the back, separate the long and short joint, cut off the wings, then the breast which may be divided into as many pieces as desired, salt and pepper the chicken and rub in flour, have ready a frying pan with hot lard and drop the pieces into it and let it fry slowly, turning the pieces so they will not scorch. The pan in which it is fried must be covered. After the chicken is done remove it from the frying pan, then to the grease add a little boiling water and let that boil up, then add some cream or milk and let that boil and place in a gravy boat.

MRS. A. C. W.

CHICKEN CHARTREUSE.—Mix one cupful of cooked chicken minced very fine with one-fourth teaspoon-

ful salt, one teaspoonful of chopped parsley, two tablespoonfuls of tomato juice, half teaspoonful of onion juice, one beaten egg, dash of pepper. Grease well a charlotte russe or pudding mold; line it one inch thick with boiled rice. Fill the center with the chicken mixture, and cover the top with rice, so the chicken is entirely encased, and the mold is full and even. Cover and cook in steamer for forty-five minutes. Serve with it tomato sauce; pour a little of the sauce on the dish around the form, not over it.

MRS. F. P. G.

CHICKEN POT PIE.—Cut the chicken as for frying, make a rich dough, place in the bottom of a pot slices of bulk meat and then strips and squares of the dough, then the chicken, pepper, salt and bits of butter then put another layer of chicken, and over all put a crust of the dough, in which an opening is left to pour a little water as the pie becomes too dry. Cover the pot closely and cook about an hour and three quarters.

MRS. W. B. J.

CHICKEN PIE WITH EGGS.—To one chicken, six hard boiled eggs and one cup of butter, cut up the chicken as for frying, parboil in sufficient water with salt, cook until tender. Line a baking pan with puff paste, put in a layer of chicken, then a layer of the sliced eggs, with bits of butter, use black pepper and salt to taste, then another layer of chicken, eggs, butter, pepper and salt until all are in the pan; cover the whole with the water in which the chicken was boiled, add a top crust and bake.

MRS. W. B. J.

DEVILED TURKEY.—Take the leg, thigh and drumstick (not disjointed) of a tender turkey, place on stove in a frying pan with a tablespoonful of butter, when butter is well melted and the leg thoroughly heated, add the following which have previously been mixed in a cup: One tablespoonful of vinegar, one heaping teaspoonful of mustard, one coffeespoonful of cayenne pepper and a pinch of salt. After adding the deviling mixture keep the leg in motion, so that all the parts of it may be seasoned.

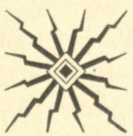
MRS. F. C. S.

BROILED SQUABS.—Cut open squabs in the back, put in a pan with some water and run inside of stove to stay only long enough to turn the squabs white, then put them on a broiler and broil quickly and serve with melted butter, salt and pepper and sprigs of parsley.

MRS. WM. A. G.

BAKED SQUABS.—Put squabs, without cutting them open, into a pan with a little water and run inside of stove. Allow them to stay long enough to turn the birds white, take them out and stuff with bread crumbs, well seasoned with salt, pepper and herbs, return to the inside of stove and bake until done.

MRS. WM. A. G.



Vegetables.

Tomato Custards.—To each cupful of chopped, raw, or canned tomatoes, allow one egg. Simmer the tomatoes with an onion, a bay leaf or a sprig of parsley for fifteen minutes. Press through a sieve and if there is not two cupfuls, add water to make that quantity. Beat the eggs separately and stir into the tomato, adding salt and pepper to taste. Pour into custard cups and bake on several folds of paper, in a pan containing hot water. When firm, turn out and pour over them green peas with white sauce.

Mrs. J. L. C.

Tomato Souffle.—Cook for twenty minutes one can of tomatoes, one bay leaf, a bit of mace and a slice of onion. Melt two tablespoonfuls of butter, add three tablespoonfuls of flour and pour in slowly the cooked tomatoes; when smooth, pour this over three well beaten egg yolks, then set aside to cool, beat three whites of the eggs very stiff and mix gently with the tomato sauce, and bake in a moderate oven for twenty minutes, grated cheese may be sprinkled over the top before baking. Serve immediately.

Mrs. W. B. J.

Summer Squash.—Parboil and wash three or four medium size squash. Put a spoonful of butter in a hot frying pan, and when melted turn in the squash, seasoned with salt and pepper; add half cup sweet milk and three eggs and cook for a few minutes.

Squash prepared in this way is much more delicate than when fried.

MRS. A. J. B.

GREEN CORN.--Grate from the cob a dozen ears of corn. Have a hot frying pan with just enough lard to keep from sticking. Put one cup of water in the corn, and pour into the pan. Cook ten minutes, stirring well; add tablespoon of butter, salt and pepper and cook five more minutes.

MRS. A. J. B.

CORN FRITTERS.—One quart of grated green corn, three tablespoons sweet milk, one small cup of flour, butter the size of an egg, a teaspoon of salt, half teaspoon of pepper, one egg. Drop by desertspoon into enough hot lard to cover.

MRS. J. S. W.

TO COOK RICE.—Put four cupfuls of water in a farina kettle and let the water in both kettles come to a boil, adding a teaspoonful of salt to the inner kettle of water; sprinkle gradually the cup of prepared rice into the boiling water, lift it once or twice with a fork, then cover it closely. Let it boil half an hour.

MRS. W. F. D.

ESCALLOPED CABBAGE.—Cook a cabbage and two large onions, cut into small pieces, place in a baking dish, alternate layers of cabbage, onions, bread crumbs and tomatoes run through a sieve, add to tomatoes one tablespoon of melted butter and salt and pepper. Put last of all a layer of bread crumbs and cook.

MRS. J. S. P.

LYONNAISE POTATOES.—Melt three tablespoonfuls of butter in a frying pan, add one and a half tablespoons

of fine chopped onion, cook until onion is softened, stirring, then add one pint of cold boiled potatoes, cut into cubes; stir until potatoes are slightly browned, then sprinkle with salt, pepper and tablespoon of fine chopped parsley.

MRS. J. S. P.

POTATOES AU GRATIN.—One and a half quarts of cooked and chopped potatoes mixed with the following sauce: Melt two tablespoonfuls of butter, add three tablespoonfuls of flour and pour in gradually one pint of milk, stirring constantly; when thick and smooth season with one teaspoonful of salt and a little paprika or cayenne; add two-thirds cup of grated cheese and mix gently with the potatoes. Place in a baking dish, cover with one-third cup of cheese and brown the top.

MRS. J. L. C.

CREAMED POTATOES.—Cut cold boiled potatoes in thin slices. Put in baking dish alternate layers of potatoes and bread crumbs, pouring over each layer some cream sauce, made of milk, butter, salt, pepper and parsley. Put crumbs on top with bits of butter. Bake.

MRS. J. S. W.

SUGAR BAKED POTATOES.—Boil the large sweet potatoes until tender, slice and bake in a shallow baking dish, in layers, with sugar and butter sprinkled between, cover the top with sugar, then pour a tea-cup of boiling water on them, set inside the oven to brown.

MRS. W. B. J.

BAKED MACARONI.—Boil one half pound of macaroni until tender, strain off the water, and put in a

baking dish, buttered to prevent sticking, put layers of the macaroni and grated cheese, butter, pepper, salt, add two well beaten eggs, have your cheese on top. Bake a nice brown, pour a cup of sweet milk over your cheese and macaroni.

MRS. W. B. J.

MACARONI AND TOMATOES.—Boil one half pound of macaroni in milk or water, and in another vessel stew one quart of tomatoes. Chop the tomatoes and beat them up with two eggs, a tablespoonful of butter, salt and pepper to taste, mix all with the macaroni and bake.

MRS. W. B. J.

MACARONI WITH TOMATOES, No. 2.—Cook half a package of macaroni in three quarts of salted boiling water until tender, drain well and cover with cold water for ten minutes or more. Cook one can of tomatoes for fifteen minutes with a bay leaf, bit of mace, onion, salt and pepper, strain and thicken with three tablespoons each of butter and flour blended together, drain macaroni again, mix with sauce and put in baking dish. Sprinkle top with grated cheese and bake quickly until brown.

MRS. J. L. C.

CORNFIELD PEAS, (VIRGINIA WAY.)—Boil the peas, in the usual way but without bacon. When done drain off the water, fry several slices of bacon and when nearly crisp turn the peas into the skillet, mash thoroughly and stir well, mixing the bacon through the peas. Cook until somewhat dry. Serve with sliced tomatoes, stewed tomatoes or tomato sauce.

MRS. J. L. C.

well heated through. Just before taking off the fire pour in a few drops of lemon juice Take from the fire, add the beaten yolks of two eggs, return to fire a few minutes to set the eggs but do not allow it to boil. When cold, mould into croquettes, roll first in cracker crumbs, then in egg, again in crumbs and fry in boiling lard.

MRS. J. T. H.

SALMON CROQUETTES.—Take two cans of salmon, drain so as to get the oil from them, pick your salmon to pieces, taking the skin out, add to the meat the juice of three lemons and the grated rind of one, make a dressing of two tablespoons of butter, one teaspoonful of mustard, half teaspoonful of salt, let this cook well, add one cup of sweet milk, cook this well then add one half cup of vinegar, after this cooks add three well beaten eggs, after this gets cold add your salmon, then add cracker meal enough to your salmon to make in croquettes, dip in egg then in cracker meal and fry in hot lard.

MRS. W. B. J.

BRAIN AND MUSHROOM CROQUETTES.—Prepare two sets of brains, and cut them into dice, cut up also four ounces of mushrooms, make a roux, by putting one and one-half ounces of butter into a sauce pan, and when it bubbles sprinkle in two ounces of flour, and cook well, then pour in a gill of strong stock or cream. Add the brains and mushrooms and stir over the fire until they are thoroughly heated. Take from the fire and add the beaten yolks of two eggs. Return to the fire without allowing to boil. When cool form into croquettes, roll first into cracker dust,

then in egg, then in cracker dust again, and fry in boiling lard.

MRS. J. S. P.

BRAIN AND MUSHROOM CROQUETTES, No. 2.—Prepare two sets of brains and a half can of mushrooms, cut into small pieces, mince half of a large onion, and two sprigs of parsley together. Put into sauce pan a piece of butter the size of an egg, when hot add onion, parsley and half cup of flour. Stir well until it is cooked a light brown, then add one and a half cups of very strong stock or cream. Stir into a smooth paste, add pepper, salt, half of grated nutmeg, juice of one-fourth lemon, and two tablespoonfuls of wine, mix thoroughly and stir into brains and mushrooms. Form into croquettes, roll in cracker dust, then into egg and into cracker dust again, and fry a light brown.

MRS. J. S. P.

Eggs.

Curried Eggs.—Melt two tablespoonfuls of butter, add two tablespoonfuls of flour mixed with one-fourth teaspoonful of salt, half teaspoonful of curry powder and a little pepper, stir until well mixed, add three hard boiled eggs, cut lengthwise, reheat in sauce, and serve on thin buttered toast.

Mrs. J. S. P.

Pickled Eggs.—Scald one quart of vinegar, with a half dozen cloves, one dozen allspice, one teaspoonful of pepper, one tablespoonful of flour of mustard, pour this over one dozen hard boiled eggs that have been shelled and placed in a jar. When eggs are boiled hard and intended to be used when cold, they should be thrown immediately into cold water to keep them from discoloring.

Mrs. A. C. W.

Omelet.—One dozen fresh eggs whites and yolks beaten separately and very light; to the yolks add one teacupful of rich milk in which two tablespoonsful of flour or corn starch has been dissolved, and stir in the whites. Put a piece of butter about the size of a hickory nut in a fry-pan—when the pan is very hot pour in a teacupful of the mixture, it will spread from end to end. When brown on the underside, commence at one end and roll lightly up with a knife or cake turner and serve immediately. Parsley cut fine or grated ham or cheese may be added.

Mrs. A. C. W.

SCALLOPED EGGS.—Boil one dozen eggs, when cold slice, alternate eggs, then layers of bread or cracker crumbs on a baking dish; add butter, pepper and salt, and fill the dish with milk and bake slightly.

MRS. A. C. W.

BAKED EGGS.—Boil one dozen eggs until hard, then put in cold water; take off the shell, divide the egg in half, remove the yolk, and mash smooth, add a few bread crumbs, season with butter, pepper and salt fill the whites of the eggs with this dressing, grate a cracker over the top, and bake light brown.

MRS. W. B. J.

POACHED EGGS.—Have a vessel of boiling water, break the eggs in it; let them cook until the whites are set; take up with a perforated skimmer, pour melted butter over them; dust with pepper and salt. They are nice served on toast.

MRS. W. B. J.

Salads, Etc.

Brains or Sweet-Bread Salad.—Brains or sweet-breads should be soaked in salt water to remove blood, then put in boiling salted water and vinegar, one tablespoonful of salt, one of vinegar or lemon juice; cook about 20 minutes, plunge them immediately into cold water, when they are ready for use. When cold remove all imperfections, cut into dice and serve on lettuce with mayonnaise dressing.

Mrs. A. C. W.

Fruit Salad.—Two dozen oranges, four small cans of sliced pineapple, four pounds of English walnuts; a little salt dressing; tablespoonful of cream, yolks of four eggs, six tablespoonfuls of vinegar, two tablespoonfuls of sugar, one teaspoonful of salt, four cups of whipped cream.

Mrs. W. F. D.

Fruit Salad.—Peel five large oranges, quarter and cut quarters in half, five bananas peeled and sliced round, one pineapple sliced and quartered, and half pound white grapes halved and seeded. Arrange fruit prettily on a large fruit dish, or in individual saucers; mix juices of fruits with two tablespoonsful of rum or brandy, and sweeten with sugar to taste; pour this over whole, and decorate top with red maraschino cherries.

Mrs. W. H. B.

Fish Salad.—Boil a fifty cent red snapper until

tender, pull into pieces, pour over it vinegar, salt and pepper and set aside to cool and cover. Boil a few Irish potatoes, when cold slice thin; drain off fish and put alternate layers of fish and potatoes in fish dish; make a rich mayonnaise and add to it capers, and chopped chow chow pickles and small pieces of onion, yellows and whites of two hard boiled eggs, juice of three lemons, stalk of celery minced fine, add also Worcester sauce, salt and red pepper to dressing; mix all together and pour over fish.

MRS. J G. W.

OYSTER SALAD.—Four dozen plants; one pint of good vinegar; one teaspoonful each of spice and cloves; boil vinegar and spices; drain oysters well and throw them in the boiling vinegar and let them cook only long enough to curl the edges, then take them out and serve cold, with mayonnaise.

MRS. W. A. G.

EGG SALAD.—Cut eight hard boiled eggs into thick slices, add one cupful of minced celery, and pour over rich mayonnaise dressing serve with lettuce

TOMATO SALAD A LA MACEDOINE.—One cup and a half of cooked tomatoes, one slice of onion, one eighth of a clove of garlic, a piece of bay leaf, a scant half teaspoonful of salt, a piece of red or green pepper pod: simmer together fifteen minutes; strain and add one and one-half tablespoonfuls of gelatine softened in one-fourth cup of cold water. Set in ice water and stir until the mixture begins to set, then stir in all, or as many as you choose of the following ingredients and turn into molds, half a cupful of small tender, green string beans cut fine, the meat of three large olives chopped fine, one teaspoonful of capers, one

large truffle, yolks of two hard boiled eggs cut fine and sifted, or instead of eggs cold chicken or veal minced fine may be used. Serve on lettuce leaves with mayonnaise.

MRS. J. T. H.

OYSTER SALAD.—One pint celery, one-third cup of mayonnaise dressing, one tablespoonful of oil, three tablespoonfuls of vinegar, half teaspoonful of salt, one-fourth teaspoonful of red pepper, one tablespoonful of lemon juice; let oysters come to a boil in their own liquor, skim and drain; season with the oil, salt pepper, vinegar and lemon juice. When cold put in the ice chest for two hours. Scrape and wash the tenderest part of the celery and cut in small pieces. put in a bowl with a large lump of ice till serving time then drain the celery and mix with oysters and half the mayonnaise. When ready to serve pour the remainder of the mayonnaise over the salad. It is better to cut each oyster in half.

CHEESE SALAD.—Four tablepoonfuls of grated cheese, one pint of whipped cream, one tablespoonful of gelatine dissolved in a little cold water then melted over boiling water; season highly with a little salt, cayenne and a little dry mustard. When thoroughly mixed put into small individual molds and set away to get firm. Serve with French dressing on lettuce hearts. English walnuts may be chopped fine and sprinkled over the tops.

MRS. J. L. C.

FISH SALAD.—Bake a large red snapper, flake while hot and cut in half inch pieces; cut six heads of celery into one-fourth inch pieces and mix with the fish; add the following dressing: yolk of four eggs mixed with

two cups of vinegar, boil until thick; add three tablespoonfuls of Durkee's Salad Dressing and one of Worcestershire Sauce, a little salt, red and black pepper to taste. Garnish with white celery leaves and sliced lemons.

VEGETABLE SALAD.—Take four cold boiled Irish potatoes, three large onions, six hard boiled eggs, one-fourth of a small cabbage cut fine, slice the potatoes, onions and eggs, put in layers in a salad bowl until the bowl is filled. DRESSING.—The yolks of three hard boiled eggs, three teaspoonfuls of mixed mustard, two teaspoonfuls of sugar, butter the size of an egg or olive oil, two teaspoonfuls of salt, small quantity of pepper, one teaspoonful of flour, mix this well and pour in a teacupful of boiling vinegar. one-fourth of a cup of water, let all come to a boil and pour over the salad,

MRS. W. B. J.

POTATO SALAD.—Mix equal parts of cold boiled Irish potatoes, English walnuts and stoned olives, marinate with French dressing and thoroughly chill. When ready to serve cover with a stiff mayonnaise.

MRS. J. L. C.

SWEETBREAD AND CUCUMBER SALAD.—Prepare sweetbreads in the usual way and when cold cut into small pieces. Have half the amount of cucumbers cut in the same way and mix all with mayonnaise which has been reduced with half its bulk of whipped cream. When thoroughly blended heap lightly into nests of crisp lettuce, dust with paprika and serve with cheese wafers.

MRS. J. L. C.

Sauces.

Tartare Sauce.—Beat three raw eggs very light' add two tablespoonfuls of olive oil, stir constantly, add yolks of two hard boiled eggs mashed smooth, season with mustard, salt, pepper and red pepper. Heat one cup of vinegar with two teaspoonfuls of sugar, and pour while hot over the egg mixture. Put back on the stove in a double boiler and stir until thick. Chop fine a small piece of garlic and a small piece of onion, two tablespoonfuls of capers, six olives, one large salt pickle and a little parsley. Add these to the sauce after taking from the stove. Stir in one-half teaspoonful of lemon juice. Mix thoroughly and serve cold.

Mrs. J. S. P.

Oyster Cocktail.—Mix two teaspoonfuls of grated horse radish, one-fourth of a teaspoonful of Tabasco sauce, two tablespoonfuls of tomato catsup, the juice of two lemons and about one teaspoonful of salt.

Mrs. J. L. C.

Horse-Radish Sauce.—Season one tablespoonful of horseradish with a little salt and half a teaspoonful of lemon juice, mix well, blend with half a cup of mixed cream. In larger quantities this can be frozen

Mrs. J. L. C.

Pepper Sauce.—Cover small red peppers with sherry wine.

Mrs. W. A. G.

Dressing for Slaw.—One teacupful of vinegar, yolks of two or three eggs well beaten, one tablespoonful of sugar, one tablespoonful of mixed mustard; one teaspoonful of celery seed, half teaspoonful of pepper; one teaspoonful of flour; half a cup of cream or milk and butter. Boil till thick; add salt to taste.

Mayonnaise Dressing.—Beat half a teaspoonful of salt and a little pepper into the yolks of two eggs, beat until thick, add a teaspoonful of lemon juice and mix thoroughly, add one pint of olive oil very slowly at first, as the mixture thickens add from time to time a few drops of lemon juice. Three tablespoonfuls of acid is usually used to one pint of olive oil.

Mrs. J. S. P.

Salad Dressing Without Oil.—One egg beaten light, one small teaspoonful of mustard, one tablespoonful of vinegar, pepper and salt to taste, one tablespoonful of butter. Cook over hot water till thick, then put into a bowl and stir in a cupful of whipped cream. Set on ice.

Mrs. W. B. F.

Sauce for Baked Lamb.—Melt one tablespoonful of butter, stir into this two tablespoonfuls of Worcestershire sauce, two of tomato catsup and two of Durkee's salad dressing. Mix well and serve over your mutton.

Mrs. W. B. J.

Mint Sauce for Lamb.—Three tablespoonfuls of chopped mint, three tablespoonfuls of brown sugar, half pint of vinegar, and a saltspoonful of salt, stir well until the sugar is dissolved. Do not beat.

Mrs. W. B. J.

Drawn Butter Sauce for Fish.—To one-fourth

pound of butter put dessertspoonful of flour, without lump and mix well together, melt slowly and add one gill of water, stirring constantly until smooth, then boil until the consistency of rich cream. While hot stir in flavoring—Worcester Sauce and walnut catsup, or chopped eggs.

Mrs. A. C. W.

Cream Salad Dressing.—Melt two tablespoonfuls of butter and add three tablespoonfuls of flour and one cup of sweet milk, one teaspoonful each of mustard and sugar and a speck of pepper, after this cooks well add one half cup of vinegar, stir this in until smooth and well cooked, and then add three well beaten eggs, beat together. Stir your dressing all the time it is cooking so as to have it smooth, strain and keep in a cool place. You can use this for croquetts, potato salad, salmon salad and cold slaw.

Mrs. W. B. J.

Cranberry Sauce or Jelly.—One quart of cranberries, mash well, put in a boiler with enough cold water to cover them; let boil on a quick fire until soft enough to run through a sieve, mash well, put in sauce pan, add one pint of sugar, boil until as thick as jelly, pour into dish and set aside to cool.

Cream Sauce.—One cup of thin cream or rich milk, a small lump of butter. When it commences to boil stir in a teaspoonful of flour, mix until smooth with a little cold milk, stir until it thickens. Pour over well beaten yolks of two eggs, add salt and pepper.

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Breads.

LIGHT BREAD.—Boil two Irish potatoes in one quart of water, when the potatoes are soft mash fine and let them get cold, dissolve one and one-half yeast cake in one pint of tepid water, one tablespoonful of salt, one of sugar, boil one pint of sweet milk, let it get cold, mix with the potato, yeast cake, &c., add enough flour to make a thick batter. You can use some of the water that you boil your potatoes in as it makes the batter rise; make this over night and let rise until next morning, and then take as much flour as is needed to make a stiff sponge, let this rise again and then make out into loaves, let rise again and then bake in a moderate oven, if you want to make rolls take some of the sponge and add a tablespoonful of lard and work into the sponge, let rise and bake.

MRS. W. B. J.

BREAD AND ROLLS.—Make a sponge with one cup of warm water, one cup of milk and a scant quart of flour, and one cake of compressed yeast dissolved in one half cup of cold water. Cover and raise in a warm place; when light stir well, add two level teaspoonfuls salt, and beat in flour until stiff enough to knead, then knead until smooth; raise again, form into two loaves; raise and bake about three-quarters of an hour. *Rolls*—make sponge with scalded milk slightly cooled, add shortening; raise kneaded dough twice before shaping. Brush rolls very light and bake in a hot oven. Shape bread sticks with hands

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and bake crisp. For cinnamon rolls the dough is rolled thin, spread with butter, sugar and cinnamon; folded once then cut in slices, raised and baked.

FRENCH ROLLS.—To two quarts of flour add two rolling tablespoonfuls lard, one cake of Fleischman's yeast, one glass warm water, one glass warm milk, one well beaten egg, two teaspoonfuls salt, two tablespoonfuls sugar. Mix yeast, liquid, egg, salt, sugar, then work this in flour and lard and let rise until twice its size and then make out and raise until light.

MRS. R. A. C.

SALLIE LUNN.—To one quart of flour add one large tablespoonful of butter, teaspoonful of salt, one pint of milk, two tablespoonfuls of yeast, one tablespoonful sugar; beat well and set to rise; then stir down and let it rise again before baking.

MRS. W. G. W.

FLOUR MUFFINS.—One quart flour, one tablespoonful of lard, tablespoonful of butter, dessertspoonful of sugar creamed with the lard and the butter; beat two eggs into this and add two cups of sweet milk; stir the flour into this mixture and add two teaspoonfuls yeast powder.

MRS. L. W. L.

WAFFLES WITH YEAST.—Beat yolks of four eggs very light; add one quart of milk, sift into this enough flour to make it a stiff batter, one teaspoonful salt, one yeast cake dissolved in a little lukewarm water, and add the batter stirring it carefully in, then cover and set away to rise. When light add to batter one tablespoonful of sugar, fold in whites of egg. Set away for half an hour and then bake in hot irons.

The batter should be commenced five hours before meal time and be allowed to rise four hours before whites are added.

WAFFLES.—Take a quart of flour and thin it to a thin batter with buttermilk or clabber, then add a tea cup of lard, then put in a heaping teaspoonful of soda. MRS. W. W. S.

WAFFLES.—To one pint of sifted flour add one heaping teaspoonful of meal, one teaspoonful of salt, two eggs, two tablespoonfuls of melted lard, one pint of buttermilk, one teaspoon (level) of soda, a pinch of yeast powders; beat batter until very light; when irons are very hot and you are ready to fry add melted lard and soda. Grease irons once only. Fry rapidly.

MRS. J. S. W.

PLAIN WAFFLES.—Beat the yolks of two eggs till very light, then stir in two teaspoonfuls of butter that has been beaten to a cream; sift into this two cups of flour, with a half teaspoonful of salt and two teaspoonfuls of baking powder; stir in two cups of milk and last of all the whites of two eggs beaten very stiff. Beat the batter before adding the whites with a Dover egg beater for two or three minutes, then fold in the whites with a lifting motion of the spoon. By no means should they be stirred in or the whites will liquefy, make the batter watery, and lose their power to make the waffles fluffy and delicate.

BUCKWHEAT CAKES.—Three cups of buckwheat, half cake of compressed yeast, one pint liquid, milk and water just warm. Let rise, next morning add one tablespoonful of molasses, one cup of meal and one egg.

O. G. A.

BEATEN BISCUIT.—One pound of flour, two ounces of lard, one level teaspoonful of salt, a pinch of soda, ice cold water sufficient to make stiff dough; roll or beat until smooth and light. Bake in slow oven.

MRS. J. S. W.

METHODIST BISCUIT.—One quart of flour, one tablespoonful of lard, enough buttermilk to make a soft batter, one teaspoonful of soda and one of salt; take pint of the flour and enough buttermilk to make a thin batter, and salt and a tablespoonful of sugar, put this to rise over night, next morning early add the other pint of flour, lard and soda, make out in biscuits and put to rise about one hour before you are ready to bake them for breakfast, if you wish to make them for several mornings, always save some of the dough, and cover with buttermilk, to mix with the batter when you make them the next night.

MRS. W. B. J.

BATTER BREAD.—One pint corn meal sift and wet with a little cold water, gradually add one pint boiling water seasoned with salt, cook until a thick mush, add a large teaspoonful of butter, let cool, then add yolks of two eggs, one cup of sweet milk, lastly the beaten whites. Bake in a baking dish but not long enough to get stiff.

BATTER CAKES.—One pint of flour, one pint of corn meal, one egg, tablespoonful of melted lard, teaspoonful salt, one teaspoonful of soda and enough sour milk to make it proper consistency.

EGG BREAD.—One quart of water ground meal, one heaping tablespoonful of lard—well rubbed in—two eggs, beaten separately, one pint of sweet milk,

two teaspoonfuls of salt, two teaspoonfuls of baking powder. Bake in greased cake pan or small irons.

MRS. W. A. G.

CORN BREAD.—One quart of sifted water ground meal, one tablespoonful of lard well rubbed in, two teaspoonfuls of salt, one pint of sweet milk. Mould with the hand into small pones and bake.

MRS. W. G. W.

BOSTON BROWN BREAD.—Two cups Graham flour, one and one half cups Indian meal, half cup flour, half cup molasses, one cup of sour milk, one teaspoonful of soda, one teaspoonful salt. Enough cold water to make thickness of cake batter; steam three hours.

BROWN BREAD.—One cup of oat meal, one cup of flour, two kitchenspoons molasses, dissolve yeast cake in a little water. Let sponge rise over night, add flour enough to make stiff batter. Let rise and bake.

MRS. W. B J.

GRAHAM BREAD.—Two cups Graham flour, one cup of meal, one cup of buttermilk, sift meal, three fourths of cup of molasses with teaspoon of soda stirred in until it foams, one cup of raisins; stir this all together to form a *stiff* batter; put in a well greased bucket, set in a kettle of boiling water and boil three hours, then put in stove and brown fifteen minutes.

MISSES W.

POPOVERS.—Beat two large eggs until light and mix them with a pint of milk; pour this gradually over two cups of flour sifted with a teaspoonful of salt;

mix well and pour into hot greased gem irons and bake for half an hour or longer. Serve at once.

Fresh Corn Griddle Cakes.—Beat yolks of two eggs, add them to one pint of grated corn, then add one half cupful of milk, one half cupful of flour, one half teaspoonful of salt, one tablespoonful melted butter, the beaten white of eggs and one teaspoonful of baking powder.

Flannel Cakes.—One pint of sweet milk, one pint of flour, a handful of corn meal, one tablespoonful of sugar, two eggs, one teaspoonful of baking powder. bake on a soapstone; be sure not to use any grease on the stone.

Mrs. W. B. J.

Ralston Recipe Brown Bread.—Two cups rye meal, two cups Indian meal, one cup of molasses, one teaspoonful salt, one teaspoonful soda, and one and a half pints buttermilk; mix meal and rye thoroughly; dissolve soda in two tablespoonfuls of hot water and pour into sour milk; to this add molasses; mix thoroughly, then pour over meal and rye, add salt; steam in greased mold five hours—bake thirty minutes.

Pastry.

Light Paste.—Beat the whites of three eggs until solid, add half a gill of water and mix one pound of sifted flour, making it into a stiff paste; the paste must then be rolled to a thin sheet, spreading over it a quarter of a pound of butter, cut into small bits and placed at equal distances upon it; sprinkle flour over the sheet and fold it up lightly, roll it out again very thin, and repeat the same process until you have used a pound of butter into the paste, rolling into it one quarter of a pound each time; then it is ready for use. Mrs. W. F. D.

Puff Paste.—Into one pound of flour allow one pound of good butter, one teaspoonful of salt. Stir half the butter into the flour, and cold water enough to mould it; then flour the moulding board and the rolling pin and roll the dough about half an inch in thickness; put on half the butter that remains in small bits, dredge with flour, roll up the paste into a long roll, then roll it out again thin; put on the rest of the butter and roll up as before; repeat the same process until the butter is used up. It must be done as quickly as possible, being careful not to handle the dough any more than necessary. If not used at once, put in a cool place until needed.

Mrs. W. F. D.

Sweedish Timbale Shells.—One cup of flour, half cup of sweet milk, two eggs, half teaspoonful of salt, two tablespoonfuls of salad oil. Put all ingredients together in a bowl and beat to a smooth batter.

Mrs. W. B. J.

Sandwiches.

Nut Sandwiches.—A delicious sandwich can be made with mayonnaise dressing mixed with pecans, spread on a lettuce leaf and placed between thin slices of bread.

Miss E. M. B.

Nut Sandwiches.—Mix equal parts of grated Swiss cheese and chopped English walnut meat. Season with salt, cayenne pepper, spread between thin slices of buttered bread and cut in fancy shapes.

Mrs. W. H. B.

Lettuce Sandwiches.—Have the bread sliced thin and buttered. Between each two slices place a lettuce leaf dipped in mayonnaise and sprinkled with Parmesan cheese.

Layer Sandwiches.—Trim all the crust from an oblong loaf of bread, at least, twelve hours old and slice lengthwise in five or six slices. For filling use minced ham, chicken or deviled ham mixed with mayonnaise. Spread this between the layers and stack, taking care to put the slices in their proper place so that the loaf will retain its original shape. Press firmly together, roll tightly in a damp napkin and put away for several hours. When ready to serve, slice from the end of the loaf.

Mrs. J. L. C.

PEANUT SANDWICHES.—Grind freshly roasted peanuts several times in a meat grinder, adding a little salt. When thoroughly ground add water, very slowly, beating with a fork until light and creamy. Spread this between thin slices of brown or white bread.

MRS. J. L. C.

OLIVE SANDWICHES.—Thin slices of bread evenly buttered. Between each two slices spread a paste made of Neufchatel cheese mixed with equal parts of cream and salad-dressing and covered thickly with chopped olives.

MRS. J. L. C.

NUT AND GINGER SANDWICHES.—Take three long, thin slices of bread for each sandwich. Between the first and second place a layer of chopped preserved ginger, mixed with cream, and between the second and third, place a layer of finely chopped English walnuts. Tie up each sandwich with baby ribbon.

MRS. J. L. C.

Cakes.

FRUIT CAKE.—Two cups of butter, three cups of brown sugar, six eggs, one pound of raisins, one pound of currants, half pound citron, half cup of molasses, half cup of sour milk, one pound of blanched almonds, one pound of dates, one grated nutmeg, one tablespoonful of ground cinnamon, one teaspoonful of cloves, one teaspoonful of mace, one cup of brandy, four cups of sifted flour, one teaspoonful of soda. Beat the eggs separately, stir the butter and sugar to a cream, add to that the spices, then the molasses and sour milk, stir all well and then put in the well beaten yolks of eggs, then the brandy, then add the flour alternately with the beaten whites of eggs, dissolve the soda in a little water and stir in thoroughly, mix the fruit together, well rubbed in flour, then stir in cake. Bake two hours.

MRS. H. P. C.

FRUIT CAKE.—Cream together one pound of sugar, three-fourths pound of butter, then add well beaten yolks of ten eggs and then the stiffly beaten whites, then stir in one pound of flour, one wine glass each of wine and brandy, one teaspoonful each of allspice, cloves and cinnamon, then add two pounds of seedless raisins, one pound of currants, one of dried figs, one of dates, half pound of citron cut fine, half pound each of almonds and English walnuts, one cup of pear or peach preserves, add one teaspoonful of

soda with one teaspoonful of flour, flour all of your fruit, this makes two medium size cakes. Bake from three and one-half to four hours.

MRS. W. B. J.

CHOCOLATE CAKE.—Five eggs, four cups of flour, two and one-half cups of sugar, one cup of butter, one cup of milk, two teaspoonfuls of baking powder, one cup of grated chocolate melted over steam and stirred into butter. Flavor with vanilla. For filling use ordinary boiled icing, adding heaping tablespoonful of chocolate.

MRS. L. B. F.

CHOCOLATE CREAM CAKE.—Cream together until very light, three-fourths cupful butter and one and one-half cupfuls of sugar, add four eggs beaten together until light, three-fourths cupfuls of milk and two cupfuls sifted flour added alternately, then one-fourth pound of grated sweet chocolate, add two level teaspoonfuls baking powders with a little of the flour reserved. Bake in three layers.

CHOCOLATE CAKE WITH WHITE ICING.—Two eggs, one cup sugar, heaping cup flour, one-half cup sweet milk, one-half pound chocolate, teaspoonful vanilla, teaspoonful baking flour. Beat yolks of eggs well, add sugar and cream; add chocolate well dissolved in hot milk, next add flour then whites and baking powder and bake in two layers. ICING.—Use white of egg and one cup of sugar. Make boiled icing.

MISSES W.

CHOCOLATE CAKE.—Three cups of flour, two cups of sugar, one cup of butter, whites of five eggs, two teaspoonfuls of baking powder, one cup of sweet

milk. FILLING.—Yolks of five eggs, beat with one cup of sugar, one-fourth cake of chocolate, stir into this one cup of boiling milk, cook this until it thickens, flavor, when cool spread between the cakes, what you leave from the filling, add one cup of powdered sugar, beat well and spread on top of the cake.

MRS. W. B. J.

CHOCOLATE FILLING.—Two cups sugar, half cup flour. Mix these thoroughly in a dry bowl, add half a cup butter, half cup sweet milk, half cake chocolate, flavor with vanilla, put this in a vessel and set in a pan of boiling water. When cool spread on cake.

MRS. W. F. D.

CHOCOLATE ICING.—One-fourth pound Baker's chocolate, three cups of sugar and enough milk to cover it. Cook until done. Let it cool, then add to it by degrees to the well beaten white of two eggs.

MRS. C. A. T.

SEA-FOAM CAKE.—Five eggs, two cups sugar, one cup of butter, four cups of flour, one cup of milk, half teaspoonful of lemon, two teaspoonfuls of baking powders, cream butter and sugar, then add flour, milk, eggs, and last baking powders.

MRS. W. F. D.

CREAM PUFFS.—Put on fire in a deep skillet two cupfuls of sweet milk, with two heaping kitchen spoonfuls of butter, stir until it begins to boil, then stir in two heaping cupfuls of sifted flour, stir until batter does not stick to sides of vessel, remove from fire and let cool, then add eight eggs, each one separately, beat well, then put by spoonfuls in muffin rings. Bake in a moderately hot oven, when cold open one side of each puff with a sharp knife

and fill with whipped cream that has been sweetened and flavored with vanilla, or with a nice thick boiled custard. This quantity makes twenty-two cream puffs.

MRS. W. B. J.

WHITE CAKE CARAMEL FILLING.—Nine egg whites, half cup milk,one cup butter, two sugar (cream) four cups of sifted flour, two teaspoonfuls yeast powder CARAMEL.—Three cups of dark brown sugar, one tablespoonful butter, one cup milk.

LANE CAKE.—Eight egg whites, one cup butter, one cup sweet milk, two cups sifted sugar, three and one-fourth cups sifted flour, two teaspoonfuls baking powder, one tablespoonful vanilla. FILLING.—Beat well eight yolks, one large cup sugar and half cup of butter. Pour into small deep stew pan and cook on top of stove until thick, stirring all the time, or it will burn. When done and while still hot put in one cup seeded raisins finely chipped, one wine glass good whiskey, one teaspoonful vanilla, spread thickly between layers and ice. Make a day or two before using.

MRS. R. A. C.

DEVIL'S CAKE.—Two eggs, two cups of brown sugar, half cup of butter, half cup sour milk, half cup of grated chocolate, dissolved in half cup of boiling water, two and a half cups of flour, one teaspoonful of soda. Bake in layers and use chocolate icing for filling.

MRS. J. L. C.

DEVIL CAKE.---One-fourth pound of bitter chocolate, two cups of sugar, two and a half cups of flour, one

cup of butter, one cup of sour milk, five eggs beaten separately, one teaspoonful of soda dissolved in a little hot water. Bake in four layers. Put white or chocolate icing between.

MRS. J. S. W.

CHOCOLATE SPICE CAKE.---One-fourth pound of grated chocolate, one tablespoonful of flour, one cup of sugar, six eggs beaten separately, half teaspoonful each of spice, cloves and cinnamon, juice half lemon, one-fourth teaspoonful of baking powder. Bake in one layer and split in half and put acid jelly between.

NEW YORK LAYER CAKE.---Four ounces of butter, one pound of sugar, three-fourths pound of flour, one cup of milk, three eggs, one teaspoonful of cream of tartar, half teaspoonful of soda, teaspoonful of vanilla. Mix in the usual way, divide into two parts, one of which is divided again and baked in two shallow pans. To the other half add one cup of seeded raisins, chopped, one-fourth pound of citron, one tablespoonful of molasses, one teaspoonful each of cinnamon, nutmeg, cloves and allspice and an additional spoonful of flour. When thoroughly mixed, bake in a deeper pan the same same size as the other. While hot put together with fruit jelly, putting the dark layer between the two white ones, and ice all over.

MRS. J. L. C.

ICE CREAM CAKE.--Three cups of sugar, four cups of flour; one cup of butter, one cup of sweet milk, whites of twelve eggs, three teaspoonfuls of baking powders, flavor with vanilla, bake in layers. ICING.—Boil three cups of sugar and one cup of water, cook

until thick, then pour it over the whites of three eggs beat until thick, spread between your cakes with almonds and raisins, one pound of almonds and one pound of raisins.

MRS. W. B. J.

FRENCH CREAM CAKE.---One cup of sugar and three eggs beaten together, one and a half cups of flour, two teaspoonfuls baking powder well mixed dry, three tablespoonfuls of water, making two cakes, (Custard.) Take nearly a pint of milk, heat and when nearly boiling add two small tablespoonfuls of cornstarch, wet with a little cold milk, two beaten eggs,with one half cup of sugar, cook and stir it all the time until it thickens enough to drop from a spoon without running, remove from the stove, add half a teaspoonful of melted butter, when cool add tablespoonful of vanilla. Turn out the cakes on a moulding board and split them with a sharp knife, spread the cream in each cake.

MRS. H. P. C.

WHITE CAKE.--Whites of eight eggs, one cup of butter, two cups of sugar, three cups of flour, one cup of sweet milk, two teaspoonfuls of baking powders, flavor to taste. Cook in a loaf.

MRS. W. B. J.

WHITE CAKE.--Whites of twelve eggs, two cups of sugar, three cups of sifted flour, one cup of butter, half cup of sweet milk, one teaspoonful of baking powder, vanilla flavoring. Bake one hour.

MISS E. P.

WHITE CAKE.--One cup of butter, white of fifteen eggs, four cups of flour, any flavoring, two cups of sugar, two teaspoonfuls of baking powders, one cup

of water. Cream the butter, add the sugar, beat well, then add slowly the water and three quarters of the flour; beat smooth and light, then add the rest of the flour in which the baking powder is mixed, lastly the whipped whites of the egg, and flavoring. Bake as a loaf cake or layer cake.

MRS. F. P. G.

PEANUT WAFERS.—One cup of sugar, half cup of butter, half cup of milk, one and a half cups of flour. Cream butter and sugar, then add milk and flour. Sprinkle the mixture well with ground peanuts and spread in bottom of pan. Bake until brown and cut while hot.

MRS. L. W. L.

PEANUT WAFERS.---Cream together one-half cup butter, one-half cup sugar, three-fourths cup milk, two cups flour. Butter well the inverted bottom of a square cake pan and spread the dough on very thin and evenly, and sprinkle with peanuts which have been previously parched, blanched and chopped fine. When a light brown remove from oven and cut quickly into squares and remove from pan.

MRS. F. P. G.

NUT CAKE.—Beat half a cup of butter to a cream, gradually beat in one and a half cups of sugar, then three-fourths cup of milk, and two cups of flour sifted with two level teaspoonfuls of baking powder; add one cup of chopped nuts, and the whites of four eggs beaten. Beat vigorously, and bake in a sheet in a shallow pan between thirty or forty minutes. When cold cover the inverted cake with chocolate frosting and nut meat. CHOCOLATE FROSTING.---Put one cup of sugar, half ounce of chocolate, one-fourth

cup of water over the fire, stir until chocolate is dissolved without letting it boil, then cover and let boil two or three minutes. Remove cover and let cook until the mixture tested in cold water forms a ball, pour into beaten white of one egg, flavor with vanilla and leave until cold.

MRS. J. S. P.

CAKE HERMITS.—Three eggs, two cups of powdered sugar, one cup of chopped raisins seeded, one cup of English walnuts chopped, one cup of butter, one teaspoonful of cinnamon, half teaspoon of cloves, half teaspoon of nutmeg, three cups of flour, one-fourth teaspoon soda dissolved in half cup sweet milk. Drop thin on buttered tins and bake in rather quick oven.

MISSES W.

SPONGE CAKE.—One cup sugar, four eggs, small ones, or three large, one cup of unsifted flour, three tablespoons of boiling water. Beat sugar and yolks light, add water, whip whites to a dry stiffness, add sugar and eggs after beating the water in. One level teaspoon of yeast powder sifted with the flour and add last. Bake in moderate oven.

MISSES W.

BUTTER SPONGE CAKE.—Weight of four eggs in sugar; weight of six eggs in butter, of eight eggs in flour, juice and rind of two lemons.

MRS. J. W. S.

CUP CAKE.—Two cups of sugar, heaping cup of butter, six eggs, three and a half cups of flour, enough milk to make a soft batter, two teaspoonfuls of baking powder. Nice as a layer cake.

MRS. C. A. T.

White Cup Cake.—Four teacups of sifted flour, two of sugar, one of butter, one of milk, whites of five eggs, flavor with lemon, two small teaspoonfuls of baking powder.

Mrs. W. F. D.

Ginger Bread.—One and a half cups of Orleans molasses, half cup brown sugar, half cup butter, half cup sweet milk, one teaspoon soda, one teaspoon all-spice, half teaspoon ginger. Mix together thoroughly, add three cups sifted flour and bake in shallow pans. Good to eat hot or cold.

Misses W.

Silver Cake.---Whites of nine eggs, two and a half cups of sugar, four and a half cups of flour, one cup of butter, one cup of sweet milk, one teaspoon cream of tartar, one-fourth teaspoon of soda.

Mrs. J. S. W.

Tea Cakes.—Two eggs, one cup of sugar, half cup of butter, three tablespoonfuls of sweet milk, three level teaspoonfuls of best baking powders, two and a half cups flour or enough to make very soft dough. (These should be half pint cups). Mix with a spoon and handle little as possible. Sift baking powder with the flour; beat eggs separately, mix sugar with yolks of eggs, beat it well, then add the butter well creamed. Last, white of eggs and then milk; pour this into the flour and stir with a spoon. Bake quickly.

Tea Cakes.—Three-fourths cup of butter, one heaping cup sugar, one-fourth cup of sweet milk, two eggs well beaten, one teaspoon baking powder, one

saltspoon salt, nutmeg and cinnamon to taste, flour enough to roll out thin and bake quickly.

TEA CAKES.---Three well beaten eggs, two heaping cups of sugar, two quarts of flour, two-thirds cup of lard, one cup of sweet milk, three heaping teaspoonfuls of baking powder (or two teaspoonfuls of soda and four of cream of tartar) half teaspoonful of salt; sift the powder in the flour, put the sugar, lard, milk and salt on the stove to melt, stir until it is melted, beat the eggs very light, pour into the melted lard, sugar, etc., when this cools pour over the flour, flavor with lemon extract; use flour enough to make a soft dough; roll very thin and bake in a quick oven.

MRS. W. B. J.

A NEVER FAIL CAKE.—One cup of butter, two cups of sugar, four cups of flour, five eggs, save three whites for icing, one cup milk, two teaspoons baking powders and flavoring.

LIGHT FRUIT CAKE.—Half pound butter, one pound sugar, twelve eggs, one pound flour, one pound raisins, half pound citon, one small teaspoon soda. All fruit should be thoroughly rubbed in flour to prevent it settling.

CARAMEL FILLING.—Three cups brown sugar, one cup cream, half cup butter. Boil till thick and spread between cakes.

FRUIT SAUCE.—One-half cup raisins, one tablespoon chopped citron; one tablespoon chopped almonds, one-half lemon juice and rind, steam in one cup of water (boiling). Cream one cup sugar, two tablespoons butter, add fruit, cook for ten or fifteen minutes; add two tablespoons of brandy after taken from stove.

Cold Desserts

Banana Fritters.—One-half pint of flour, yolks of three eggs beaten light, one teacup of milk, and a small lump of butter about the size of a walnut, a pinch of salt; beat the whites until very stiff. Stir the batter well. Peel the bananas, cut in strips lengthwise; dip in batter and fry a very light brown. Sprinkle powdered sugar over the top and serve. These are nice eaten either hot or cold.

Mrs. W. F. D.

Queen of Trifles, Very Fine.—One pound of ladyfingers, one pound of macaroons, one-half pound of shelled almonds, one-half pound of crystalized cherries, one pint of sherry wine, one quart of cream, one pint of milk, one egg, one-half cup of sugar, ten cents worth of rosewater. Soak your macaroons in the wine, blanch your almonds, chop but not too fine, pour the rose water over them and let them stand awhile, take your milk, let it boil, then beat your egg, sugar, and two tablespoonfuls of flour until very light, add to your milk when it boils, then let it cook until very thick, so as not to make your trifle thin, after this gets cool add your almonds and rosewater, cut your cherries in half, and whip your cream until very thick, then fill your bowl; commence with your ladyfingers, cut them in half, custard, macaroons, cream and put the cherries all through the bowl as you put

the layers of cakes, custard, &c. Have cream on top with the cherries.

MRS. W. B. J.

PINE APPLE CHARLOTTE.—Soak one-third box gelatine in one-third cupful of cold water, until soft, pour over it one-third cupful of boiling water, one cupful of sugar, juice of one lemon, and one cupful of pine-apple juice, strain and add one cupful of finely cut pineapple. Put on ice until it begins to harden, then mix in the stiffly beaten whites of three eggs until light. Line a mould with ladyfingers, pour in the the mixture and place on ice until very firm and cold.

MRS. W. H. B.

PRUNE JELLY.—One pound of prunes, one-half box of Knox's gelatine, soak the prunes over night and stew till tender in the water in which they have been soaked, remove the stones and sweeten to taste. Dissolve the gelatine in a half cup of cold water and add to the prunes; add the juice of a lemon, two tablespoonfuls of blanched almonds; two or more tablespoonfuls of whiskey. Serve with whipped cream.

MRS. W. B. F.

JELLIED APPLES.—One dozen apples peeled and cored, if small leave whole; put in a kettle with sufficient water to cover them, add one pound of white sugar and two lemons cut in thin slices, leave out the seed as it makes the apple bitter, cook slowly until clear, dip up the apples, let water drain off from them, lay them carefully in a glass bowl. Dissolve one box of gelatine in a cup of water, add to this the syrup left in the kettle, let it boil fifteen minutes and strain

through a thin cloth, pour over the apples and let it congeal.

MRS. W. B. J.

APPLE WHIP.—(For six people). Pare and grate three large apples, add to each apple as grated, one heaping teaspoonful of sugar; break into this the whites of three eggs, and nutmeg and beat for thirty minutes. Prunes cooked and run through a sieve may be substituted for apples.

MRS. J. S. P.

STEWED APPLES.—Pare and core your apples, put on to boil with very little water, add sugar enough to sweeten. Cook until the apples are soft, then mash through a sieve. Serve cold. Flavor to taste.

MRS. W. B. J.

BAKED APPLES.—Wash and core four apples, put them in a baking pan, fill the hole of each apple with plenty of white sugar, sprinkle the tops of the apples with sugar, pour in enough water to cover the bottom of the pan, put them in the stove and bake until the apples are done. Baste the syrup over them quite often. Serve cold.

TIPSY SQUIRE.—Crumble one pound of macaroons into shallow dish, pour over one cup of sherry wine, and one pint of cream whipped. Serve immediately.

MRS. J. S. P.

PRUNE FLOAT.—Stew nice prunes until nearly done, strain and mash, one and one-half cups of prunes, mix with whites of six well beaten eggs, sweeten and flavor with vanilla or wine. Serve with whipped cream.

MRS. W. B. J.

A Dainty Dessert for Cold Weather.—One cup cream, two cups sweet milk, half package of gelatine dissolved in one cup of the milk heated, one cup of sugar and teaspoonful of vanilla. Put in a bowl and whip. Dip off and pile high on saucers ready for serving. In a few minutes it will be firm. Place a spoonful of red jelly on the top of each saucerful.

Mrs. A. J. B.

Charlotte Russe.—One-fourth of a box of gelatine dissolved in a cup of sweet milk, the whites of four eggs well beaten, after the gelatine gets cold add it to the white of the eggs. Take one quart of cream, whip very light, sweeten and flavor to taste, flavor with wine if you like, pour gelatine and eggs into your whipped cream. You can add grated pineapple, but be careful not to use too much of the syrup.

Mrs. W. B. J.

Very Fine Recipe for Chalotte Russe.—One quart cream, one pound sugar, three-fourths box of Cox's gelatine, flavor with one tablespoonful vanilla. Beat cream and sugar together until very stiff. If it is at all warm set bowl of cream in vessel surrounded by ice or it will turn to butter. Before commencing to beat the cream, put the gelatine in a small stew pan and pour on it a teacup of cold water and in fifteen or twenty minutes pour on it a teacup of boiling water, stirring it all the time and if it does not dissolve put it on the fire stirring until dissolved. When gelatine is sufficiently cold, stir it into the cream slowly beating until thoroughly mixed then pour into a mould lined with sponge cake or ladyfingers.

Mrs. W. W. S.

ROCK CREAM.—Into one quart of sweet milk put one-half box Cooper's gelatine and let it stand one hour or more. Then put on the fire and when it comes to a boil, add the yolks of six eggs in which hasbeen well beaten one cup of sugar; let it remain on fire as long as you would boil custard. When done have whites ready beaten with half cup of sugar, stir into the custard, flavor with vanilla, and pour into a bowl. Serve with cream when cold.

MRS. H. P. C.

STUFFED FIGS.—One pound of dried figs, one pound of English walnuts, three eggs, one pint sugar; pour brandy or wine over the figs and let soak for several hours, then remove the seeds from the figs; make icing of the sugar and eggs, add nuts and fig seeds to it and stuff the figs with it.

MRS. E. M. B.

Pies.

LEMON PIE.—Yolks of three eggs, one tablespoonful of butter, three-fourths cup of sugar, one-third cup of water, one teaspoonful corn starch or flour, the juice and grated rind of a lemon, cream, butter and sugar, stir in the beaten yolks, lemon, cornstarch, lastly water; bake until firm cover, with meringue.

LEMON PIE.—Beat light the yolk of eight eggs, add to them three-fourths pound of sugar and one-fourth pound of butter, the juice of two lemons and grated rind of one; bake in single crust two minutes.

MOLASSES PIE.—Four well beaten eggs, one cup of sugar, one and one-half cups molasses, one tablespoonful of butter, one tablespoonful flour, flavor with lemons, vanilla, orange peel and spices.

MISS O. G. A.

LEMON PIE.—Three eggs, two cups of sugar, tablespoonful of butter, three tablespoonfuls of flour; the juice of two lemons, and grated rind of one, and one pint of boiling water, half teaspoonful of vanilla, and a little nutmeg.

SLICED SWEET POTATO PIE.—Six boiled sweet potatoes sliced, put one layer in pie plate lined with pastry, cover with sauce made of six tablespoons sugar pieces of butter, little spice, cloves, cinnamon, mace

orange peel pounded, wineglassful of sherry, cover with top crust.

Sweet Potato Custard.—One pound sweet potato boiled and rubbed smooth, half pound sugar, one-fourth pound butter, one small cup of cream, four eggs, nutmeg, orange juice, and grated rind; bake in a single crust.

Cocoanut Custard.—One and one-half cups grated cocoanut, add one cupful of milk and boil slowly ten minutes. Beat yolks of two eggs with one-third cup sugar, add one level teaspoonful of flour to the cooked mixture slightly cooled, flavor with lemon, vanilla or wine. Turn into a deep pie plate, bake in a moderate oven. Cover with meringue.

Cream Pie.—Quantity for two pies. Four eggs, one-half cup flour, one and one-half cups sugar, one and one-half pints milk; put milk on stove and when scalded stir it into the yolks, sugar and flour which have been mixed. Return to stove and cook till thick, flavor; have pastry cooked; spread mixture on, then beaten whites, which have been sweetened. Bake.

Plain Pastry for Pies.—One pint of flour, half cupful of butter or lard, half cupful of cold water, half teaspoonful of salt.

Mrs. W. B. F.

Cranberry Pie.—One cup of raisins, one and one-half cups cranberries chopped and mixed, one tablespoonful flour, one cup of sugar, one cup of boiling water, one tablespoonful of syrup to each pie. Bake in crust with meringue on top.

Miss M. G.

APPLE PIE.—Pare and core six or eight tart apples, boil a cupful of sugar and a half cupful of water five minutes, add a heaping teaspoonful of butter and one of almond-extract, stir, lay in the fruit, cover, cook until tender, set aside to cool. Line a pie tin with puff paste, bake, fill with the fruit, heap a meringue made by the whites of two eggs and two tablespoonfuls of sugar, over the top, sprinkle in two teaspoonfuls of shredded blanched almonds, dust with sugar, brown in a cool oven; serve cold.

MRS. F. P. G.

Puddings.

Grated Sweet Potato Pudding.—One pint grated potato; 2 teacups sugar; one teacup molasses; three eggs well beaten; one teaspoon ginger; one teaspoon cinnamon; half teaspoon cloves; one quart sweet milk, and grated peel of an orange; cook slowly about an hour.

German Pudding.—Three eggs, three cups of flour heaped, one and one-half cups of sugar, three teaspoonfuls of baking powders, three tablespoonfuls of melted butter or lard, (lard does as well as butter.) Beat eggs together, very light, add sugar, beat smooth, add flour and sweet milk enough to make a thin batter, flavor and bake in a quick oven and serve with sauce. Sauce.—Use one pint of boiling water thickened with flour, and a tablespoonful of butter, sweeten to taste, add wine or brandy to flavor, serve hot, strain so as to have it smooth.

Mrs. W. B. J.

Chocolate Pudding.—Vanilla Sauce.—Three eggs beaten separately, one-third cup of butter, one cup sugar, one cup molasses, half cake of chocolate, two cups flour, two teaspoons baking powder, half cup of sweet milk. Melt the chocolate in steam, and mix as any other cake batter. Bake with a slow fire. Sauce.—Two cups sugar, one cup of water and tablespoonful of butter brought to a boil. Pour slowly over two beaten eggs (not separate,) and return to fire until it thickens. Flavor with vanilla.

Mrs. A. J. B.

ENGLISH PLUM PUDDING.—Beat yolks of six eggs and four whites very light, add to them tumbler of milk, stir in gradually one-fourth pound of grated bread crumbs, one pound of flour, three-fourths pound of sugar, one pound of beef suet chopped very fine, one pound raisins, one pound of currants well floured, stir well, then add one nutmeg, a tablespoon of mace, one of cinnamon or cloves, a wine glass of brandy, a teaspoon salt and finally another tumbler of milk. Boil in moulds five hours, and serve with sauce. A pound of citron and blanched almonds adds to the richness.

MISS O. G. A.

CHARLOTTE RUSSE PUDDING.—Five eggs beaten separately, one pint of sweet milk, half tea cup of flour. Bake in a quick oven. To be served with a hard butter sauce.

MRS. W. G. W.

FIG PUDDING.—Half a cup of chopped figs, one-fourth cupful of flour, half cupful of chopped suet, half a cupful of chopped almonds, four eggs, two cupfuls of white bread crumbs, one teaspoonful of baking powder, half cupful of sugar, three tablespoonfuls of any flavor, one cupful of milk. Flour the figs and suet. Soak the bread crumbs in the milk, add the sugar then the egg yolks and beat it well, then add slowly stirring all the time, the figs, suet, almonds, flour mixed with the baking powder, flavoring, and lastly the whites of the eggs beaten very stiff, turn it into a covered pudding mould, filling it three-fourths full; steam for three hours. Serve with a syrup sauce flavored the same as the pudding.

MRS. F. P. G.

CARAMEL PUDDING.—Soak one-fourth box of gela-

tine in one gill of cold water; put half pint of brown sugar and one gill of water in a small sauce pan and set on the fire; boil until the mixture becomes a thick syrup, then add the gelatine and half teaspoonful of vanilla and heat again to boiling point. Beat the whites of four eggs to a stiff froth, pour the hot syrup slowly on the eggs, beating all the time; turn the mixture into a mould and set away to get cold; when firm turn out and serve with whipped cream or custard.

MISS J. L. C.

CHOCOLATE PUDDING.—Three pints milk, five eggs; save three whites for meringue; six tablespoons sugar; two tablespoons corn starch or flour; three tablespoons grated chocolate, one teaspoon vanilla. Cream sugar and eggs, then add chocolate and corn starch; boil milk and pour slowly on this mixture, stirring constantly, add vanilla. Put in a vessel and put in hot water on stove. Stir continually till it becomes like jelly. Put in stove and bake a few minutes. Beat the three whites, with three tablespoons of sugar, and spread over and brown. Serve with or without cream.

CABINET PUDDING.—One-half box of Knox's gelatine; one cup of sherry, heated to boiling point; one cup of sugar; one cup of pecans; one-half cup of canned cherries; one-half pound of macaroons, one cup of chopped raisins; eight eggs. Soak the gelatine in a little cold water; beat the yolks of eggs, and add the sugar; then add the hot sherry and gelatine, then the pecans and raisins, and when cool, add the beaten whites of eggs. Have your moulds lined with macaroons, drop a cherry in the bottom, and pour in the mixture. It congeals rapidly. Serve with whipped cream.

MRS. H. B. C.

COTTAGE PUDDING.—One egg well beaten, one cup sugar, one tablespoonful butter, one cup of sweet milk, one pint flour, one heaping teaspoonful baking powder. Serve with any kind of sauce. CREAM SAUCE.—One cup of thick cream well beaten, 2 cups of sugar, whites of two eggs well beaten; two tablespoonfuls of wine, one tablespoonful of vinegar.

MISSES W.

CHOCOLATE PUDDING.—Half a cup of butter, one cup of sugar, half cup of grated chocolate melted, one fourth cup of milk, one-third cup of flour (full measure); two eggs beaten separately, one-fourth teaspoonful soda dissolved in water; bake in pan with with hole in center. SAUCE.—Two squares of chocolate, half cup of milk, one teaspoonful of butter, one cup of sugar. Let it simmer until thick. Serve with whipped cream.

GENERAL WASHINGTON PUDDING.—(An old colonial recipe.) After leaving out half the whites of a pound of eggs, beat them well and add by degrees a pound of sugar, cream half a pound of butter, and have ready as many baked apples as will fill a deep dish more than half full. Mix all the ingredients, when quite light, add a glass of brandy and as much beaten mace as will lie on the end of a dinner knife. Have ready a dish lined with puff paste, put in the mixture and bake the pudding in a moderate oven. If the apples are not sour the juice of a small lemon will improve them. SAUCE —One cup sugar, half cup butter, cream, then stir in four tablespoons of cream, flavor with lemon a few minutes before serving. Set in hot water until it foams.

MISS E. M. B.

Frozen Desserts.

Pine Apple Sherbert.—The juice of one large or two small pine apples, juice of six lemons, one and three-fourths pounds of sugar, two quarts of water, strain and when it is thoroughly chilled and begins to freeze, add the well beaten whites of three eggs.

Mrs. A. C. W.

Bisque Glace.---One quart rich cream, one pint sweet milk, one and a half dozen macaroons (stale) one-third box gelatine, half pint sherry wine. Boil milk and pour over the gelatine while very hot, dissolve the macaroons in the wine, sweeten the cream to taste, and when the milk and gelatine get cool, mix the other ingredients and freeze.

Mrs. W. W. S.

Strawberry Mousse.—Two quarts of cream, sweeten to taste and whip, half box of gelatine dissolved in a cup of sweet milk. Put the cream in the freezer and stir in the gelatine, pack well in ice and salt. Take four cans of strawberries, strain through a seive and add to the mixture in the freezer. Let stand until frozen. This is an excellent winter dessert.

Mrs. J. T. H.

Frozen Rum Punch.—One pint of cream, two eggs,

two and a half tablespoons of sugar, half cup rum. Beat eggs, add sugar and cream, beating constantly, and freeze.

MRS. J. S. P.

ORANGE ICE.—Twelve oranges, six lemons, three pounds sugar, three quarts of water, whites of two eggs.

MRS. W. F. D.

ICE CREAM, No. 1.—One quart sweet milk, one cup sugar, one egg, one quart cream, one heaping teaspoon flour, one teaspoon salt, light measure. Boil milk; beat egg and sugar together, add flour and gradually pour in boiling milk, cook till thick as starch and when cold add salt and cream, which must be previously sweetened and flavored.

No. 2.—One quart thick cream, twelve tablespoons sugar, half box gelatine or one ounce, half teaspoon vanilla. Soak gelatine and dissolve in a little boiling milk. Add enough milk to make one gallon of cream.

FIG ICE CREAM.—Half gallon of figs peeled and sprinkled with sugar, one quart sweet milk and one quart of cream sweetened and frozen together. Put in the figs when the cream is half frozen.

MRS. A. J. B.

VANILLA MOUSSE.—One cup sugar, half cup water boil, add whites six eggs beaten stiff. When cool add one quart of double cream whipped well; flavor with vanilla and add when half frozen half pound of powdered macaroons.

MISS O. G. A.

CARAMEL ICE CREAM.—Put half cup of granulated

sugar in sauce pan on the fire and stir until melted and dark brown; add half cup of boiling water and let simmer ten minutes. To one quart of cream, half cup of sugar and four eggs add enough caramel to give desired flavor and color.

Ice Cream, Very Nice.—One cup of sugar, one egg, one heaping kitchenspoonful of flour, one quart of milk; beat sugar, eggs and flour very light, put this in the milk after it boils, cook until as thick as pap, cook in a double boiler, let this get cold, then add one quart of cream, whip very light and mix with the custard, after it cools flavor and freeze.

Mrs. W. B. J.

Orange Sherbert.—One pound of sugar, one quart of water, six oranges, two lemons, the white of one egg or one tablespoonful of gelatine. If you use gelatine soak in a little water one hour and add to the sugar and water when boiled, if egg is used beat very light and add after sherbert begins to freeze.

Mrs. W. B. J.

Tutti Fruti Ice Cream.—One pint of milk, one of cream, yolks of five eggs beaten light with three cups sugar, one lemon, juice and grated peel, half pound crystalized fruit. Heat milk to boiling, pour by degrees over eggs and sugar. Return to fire, boil slowly five minutes. When cold beat in the cream, and when half frozen stir in fruit, lemon and one glass of brandy.

Miss O. G. A.

Lemon Ice Cream.—One pint cream, one pint milk, three-fourths cup of sugar, grated rind of one lemon

and juice of three; add juice of lemon just before freezing.

MRS. L. W. L.

MAPLE MOUSSE.—Yolks of six eggs, cup of sugar and two cups of maple syrup. Stir these together and let come to blood heat. Mix gradually with this one quart of cream whipped stiff. Put into freezer can, packed around with ice and let stand three or four hours.

MRS. L. W. L.

CAFE FRAPPE.—To one quart of strong black coffee add four tablespoons of sugar, one cup of thick cream, freeze and serve in small glasses.

MRS. J. G. W.

FROZEN EGG-NOG.—Beat well the yolks of eight eggs, add two cups of sugar and one quart of boiled milk, put in double boiler, cook until done, stirring constantly. Let it cool and flavor with vanilla and freeze. When partly frozen add one quart of whipped cream. Just before serving pour in twelve tablespoonfuls of good brandy or rum; stir in with a knife and serve with whipped cream on top.

CANEBRAKE.

LALA ROOKE.—One dozen eggs, beaten separately, one tablespoonful of sugar to each egg, when the yolks and sugar are well mixed, add one pint of brandy and a wine glass of rum, then add the whites, and last add two quarts of rich milk; be sure to add the brandy very slowly, beating all the time or it will cook the egg. Then freeze until hard.

MRS. H. P. C.

Biscuit Tortoni.—Put the yolks of eight eggs in a double boiler, add three tablespoons of sugar, six maraschino, and one of kirsh, or four of sherry; place it over the fire and stir for five minutes,until it begins to thicken, then remove and place in ice water and when cold add to one quart of cream, whipped stiff with beaten eggs; add one-fourth pound of powdered sugar and two teaspoons of vanilla. Chop fine one-fourth cup of dried and powdered macaroons, one tablespoon of chopped almonds, one of candied cherries; a little almond extract may be used. After the above preparation has been put in the freezer stir with egg beater very gently. Have the freezer packed in ice and salt half hour before you put in cream. Serve with cold cream. Let stand four to six hours.

Miss O. G. A.

Nesselrode Pudding.—One quart chestnuts, one pound sugar, one and a half pint cream, yolks of twelve eggs, whites of three eggs, one glass wine, one-fourth pound citron. Blanch and hull chestnuts, and run through a bread crumber. Make syrup of sugar, yolks of twelve eggs beaten together, flavor with vanilla and add the chestnuts. When cold add one pint of cream beaten stiff; whites of three eggs beaten and a glass of wine. Put in a mold and pack in ice and salt; when half frozen add citron chopped fine. When ready to serve turn out on a dish and pour over it half pint of cream whipped.

Mrs. J. S. P.

Caramel Parfait.—Cook half a cup of sugar, stirring constantly, until it becomes a clear brown liquid (caramel.) Add, at once, half a cup of boiling water

and stir until the caramel is dissolved, then add one-fourth of a cup of sugar and set the sauce-pan into a dish of hot water. Beat the yolks of two eggs light, add one-fourth of a cup of sugar and one-fourth of a teaspoonful of salt, and beat again. Cook the egg mixture in the hot sugar mixture until the whole thickens slightly. Let this chill, set in water. Have ready a cup of double cream and a cup of single cream or rich milk, beaten solid to the bottom of the bowl. When the first mixture is chilled, beat the cream into it, by degrees until half of it is added, then fold in the rest. Turn the mixture into a brick mould, quart size, lined with waxed paper. Cover the top with waxed paper, press the cover on and pack the mould in ice and salt for about two hours.

MRS. W. E. L.

Cheese and Cheese Dishes.

Cheese Balls.--To one cup grated cheese add one-fourth teaspoon salt, speck of paprika and three drops of Worcester sauce. Beat two whites of eggs stiff and add enough of this to moisten cheese. Make into balls. Roll in bread crumbs and fry in cottolene, serve hot.

Cheese Balls.---Mix half pint of grated cheese, with four tablespoons of melted butter, teaspoon salt and saltspoon of pepper, make into small balls and let stand on ice several hours. Serve with salad or lettuce.

Mrs. J. G. W.

Cottage Cheese.---Place a panful of milk which has soured enough to become thick, or clabbered, over a pan of hot water. Let it heat slowly until the whey has separated from the curd; do not let it boil, or the curd will become tough; then strain it through a cloth bag, several hours. Stir into the curd, salt and work it well with a spoon until it becomes fine grained and consistent, mold into balls.

Mrs. W. B. F.

Welsh Rarebit.---Two tablespoonfuls of butter, one pound of cheese grated or broken fine, one-fourth glass of ale or beer, half teaspoonful of salt, a pinch of mustard. Melt the butter, add the grated cheese

by degrees. When melted add slowly the beer, stirring all the time; when this is thoroughly mixed, pour in slowly, the egg to which has been added and beaten the salt, mustard and one tablespoonful of Worcester sauce.

MRS. J. S. C.

CHEESE FRITTERS.—Mix four tablespoons of grated cheese with two tablespoons of stale bread crumbs; add four eggs beaten thoroughly and mix. Season with salt and pepper. Drop in small cakes on a hot blayer and brown on both sides.

MRS. J. S. P.

CHEESE SOUFFLE.---Melt two tablespoons of butter and cook slice of onion without browning, add two tablespoons of flour, a little pepper, and gradually two cups of milk. Strain over one half cup of bread crumbs and one pint of grated cheese; mix thoroughly and add yolks of three eggs beaten light and whites beaten stiff; bake twenty-five minutes in a buttered baking dish set in hot water. Serve at once.

MRS. J. S. P.

RAMEKINS OF CHEESE.---Put two ounces of butter and one and a half gills of cold water into sauce pan; when boiling add salt, pepper and one gill of sifted flour; stir constantly and cook four minutes; remove from fire and add one-fourth pound of grated cheese; add three raw eggs, one after another; mix each egg well before adding another; the mixture must become like a smooth paste. Fill two-thirds full some well buttered ramekins and sprinkle over each one teaspoon of grated cheese; cook in hot oven eighteen minutes, and serve at once.

MRS. J. S. P.

CHEESE STRAWS.---A cupful of dry highly flavored grated cheese, cayenne pepper to taste and a scant half teaspoonful of half butter and half lard, rubbed carefully into a teacupful of sifted flour; have ready quarter of a cupful of ice water, pour only half of this into the center of the flour and begin to stir with a fork, use more water if necessary, but form the dough with as little wetting as possible, for upon this depends the success of the straws. Flour the pasteboard a tiny bit, put the mound of paste in the center, roll once lightly from you until it is well spread out, bring the four corners together, roll from you again to wafer like thinness, and cut into finger length strips, or form into twist; if to be baked at once a small teaspoon of baking powder should be sifted in the flour, but if put on the ice and baked just before serving, the powder should be omitted. Serve with freshly mixed mustard.

MRS. H. P. C.

CHEESE FONDU.—One cup of fresh bread crumbs, two cups of grated cheese, two eggs beaten light, one tablespoonful butter, one cup milk, pinch cayenne pepper, half teaspoonful salt. Put butter in shaping dish, when melted add milk; stir a moment then add bread crumbs, cheese, pepper and salt, cook five minutes or until smooth, stirring all the time; lastly put in the eggs, stir rapidly three minutes and serve on hot toast.

MRS. F. P. G.

Preserves and Jellies.

STRAWBERRY PRESERVES.---Wash and pick the berries and weigh them; add sugar pound for pound and let stand several hours or over—might put on the stove and boil fifteen minutes from the time it begins to boil; skim and pour into large flat dishes and set in the hot sun. Stir occasionally. Two days will be usually sufficient. Put in small jars. It is well to cover with netting while in the sun, to keep out insects.

MRS. J. L. C.

CITRON PRESERVES.---Peel and weigh your watermelon rind; put a handful of lime in some water, dissolve and let settle, then pour carefully over the rinds. Let stand over night, next morning put in clear water and let stand twelve hours; change the water several times; then green in a brass kettle with grape leaves and a little alum, until a fork will pierce easily; soak over night in clear water with ginger. Make a syrup of one and a half pounds of sugar to each pound of rind; cook in syrup until clear; set aside until next day then boil until syrup is thick; slice some lemon, remove seed, parboil, add whole ginger, cook with preserves.

MISS O. G. A.

FIG PRESERVES.—Secure figs with stems on just before they are ripe; peel and scald in alum water; one tablespoon powdered alum to gallon of water; weigh figs and to each pound of figs use three-fourths pound sugar; put the sugar on stove in an agate kettle with

barely enough water to cover it. To one peck of figs add to the syrup two lemons cut in slices, and eight pieces of ginger whole. Let sugar boil until syrupy then lay in figs, boil until the figs can be pierced with straw; remove them to a platter with a perforated skimmer and put them in sun. Continue cooking the syrup until it begins to get thick, put figs back and cook until figs are clear and syrup thick. Put in jars and seal tightly.

MISS O. G. A.

TO PRESERVE FIGS.—Take the fruit when not quite ripe, soak for ten or fifteen minutes in weak, warm soda water. To one pound of figs use three-quarters of a pound of sugar. When the syrup is made put in the fruit and let it boil until half done, take them up and spread on a dish and put in the sun. Let the syrup simmer slowly, put in the figs and let cook until transparent, taking them out separately when done. Put the figs in jars and when the syrup is cold pour it over them. Select figs with stems.

MRS. W. F. D.

TO PRESERVE QUINCES.—Peel the fruit and throw into cold water; pare smoothly with a very sharp knife and take out the cores. Put the fruit in kettle and cover with cold water; stew until tender; take the fruit from the kettle, and into the water in which the fruit was stewed put a pound of sugar to one of the fruit, having a glass of water to a pound of fruit. Skim your syrup well and when it is quite clear, put in your fruit, cover and cook slowly until done; then spread on dishes to cool. Quinces should be cooked until tender before adding sugar.

MRS. W. F. D.

To Preserve Pears.—Select sound and ripe pears, but not mellow, peel; remove the cores, if preferred and preserve as you would quinces.

Mrs. W. F. D.

Brandy Peaches.—Select ripe peaches, but not soft, drop in soda water to remove the fuzz and wipe with a coarse towel. Make a thick syrup, allowing a half pound of sugar to one pound of fruit and one half pint of water. Put the peaches in the syrup and boil five minutes after taking the fruit out, if the syrup is too thin add more sugar and boil until a thick syrup is made. Put the peaches in a jar and to a measure of syrup put a measure of brandy, and pour over the peaches.

Mrs. W. B. J.

Tomato Jelly.—Simmer half an hour, one can tomatoes, one bay leaf, one slice onion, six pepper corns, four cloves and one teaspoon of salt, a cup of chicken stock is an addition; strain while hot over two-thirds box Knox gelatine, which has been softened in half cup of cold water. Strain again and mould.

Tomato Jelly.—Take one can tomatoes, stew them with one teaspoonful of cinnamon, half teaspoonful cloves, small onion, one bay leaf, salt and pepper, two tablespoons of vinegar and cook until tomatoes are soft. Dissolve one tablespoonful of gelatine in half cup of cold water. Pass tomatoes through sieve and pour over gelatine while hot. Pour into moulds and place on ice to set. Very nice to serve with cold meats.

Mrs. W. H. B.

Pickles.

Green Tomato Soy.—To two gallons of peeled and sliced tomatoes add five tablespoons mustard, three gills mustard seed, two and a half tablespoons black pepper, two tablespoons allspice, two tablespoons cloves, one gill salt, one pint onions chopped fine, two quarts brown sugar, two and a half quarts vinegar. Grind the spices and boil all together until as thick as marmalade.

Artichoke Pickle.—Put the artichokes into salted water for twenty-four hours, then into fresh water one day. Scald in vinegar with a cup of sugar and a little spice. Put in a jar and cover with fresh vinegar, with one-fourth pound of white mustard seed, a handful of spice and a tablespoonful of sugar.

Mrs. J. T. H.

Sweet Cucumber Pickle.—Soak cucumbers until almost fresh. For a peck of cucumbers, use one gallon of vinegar, four cups of sugar, tablespoon of spice and teaspoon of cloves. Put the vinegar, sugar and spices to boil, then add cucumbers and cook until they can be easily piered. Large cucumbers are preferable and should be cut round (not lengthwise) before soaking. When the vinegar boils away just before taking up, add sufficient sweetened vinegar to cover.

Mrs. A. J. B.

CHOPPED PICKLE.—Cut into pieces half peck of green tomatoes, two large cabbages, fifteen onions good size, pack all this together in layers of salt and let it remain for twelve hours; drain all this water off and cover with vinegar and water and let it remain for twelve hours; then take half gallon of vinegar, half pint of horseradish, half pound of white mustard seed, one ounce of celery seed, half cup of black pepper, half cup of turmeric, four pounds of sugar. Let all this come to a good boil and set off and let it stand till cold. Take one cup of olive oil and mix it thoroughly with half pound of mustard; cut up fifteen large cucumbers, and after mixing the oil and cucumbers through the other ingredients, pour over the vinegar and let it stand for several hours, then put it into jars, glass or stone.

MRS. A. C. W.

CHOW-CHOW PICKLE.—Two large cabbages, six large onions, two dozen bell peppers (seed removed) passed through a meat chopper, using the coarsest knife. Sprinkle lightly with salt and let stand half a day. Put in a kettle with one gallon of vinegar, three cups sugar, one tablespoon spice, two tablespoons white mustard seed, one teaspoon celery seed and boil half an hour.

MRS. A. J. B.

YELLOW CHOW-CHOW.—One large cabbage, three large onions, twelve or fifteen bell peppers (seed removed.) Chop and sprinkle with salt to stand twenty-four hours. Press out all water and cook one hour with half gallon vinegar, one cup sugar, four

tablespoons ground mustard, two tablespoons turmeric and a teaspoon spice.

MRS. A. J. B.

CABBAGE PICKLE.—Cut the cabbage, if large, in quarters, lay them in a strong salt water for six days, then wring them out in a towel and boil in clear water until tender, wring again well, lay in a kettle and cover with strong vinegar, let them come to a boil, take out, lay on a dish, sweeten vinegar to taste, then add spice, cloves, mustard seed, horseradish and mace, let this come to a boil, then pour over the cabbage, pack well in a jar, seal tight, ready for use in about ten days.

MRS. W. B. J.

HIGDON SALAD PICKLE.—One quart green peppers cut fine, two quarts green tomatoes cut fine, four quarts cabbage cut fine, two quarts onions cut fine, one pound white mustard seed, one ounce celery seed, one ounce turmeric, two pounds sugar, four tablespoons salt, two tablespoons mustard, spice to taste; one gallon of best apple vinegar. Cook for half hour.

MRS. W. W. S.

CHILI SAUCE.—Thirty-six ripe tomatoes, six large green peppers, four large onions; cut the whole into small pieces and mix; add one teaspoonful of cinnamon, one teaspoonful cloves, two teaspoonfuls of salt, one cup sugar, two and a half cups vinegar. Boil for an hour, then seal.

MRS. W. H. B.

CHILI SAUCE.—Scald, skin and cut up fifty ripe tomatoes, chop and add twelve green peppers and nine large

white onions, with half pound of brown sugar, four tablespoons of salt, nine level teaspoons, each of ground cloves, allspice and ginger and half gallon of vinegar. Boil all this gently, stirring and crushing all to a paste, for at least an hour and longer if it is thin. Bottle tightly, covering the tops of the bottle with sealing wax.

MRS. A. C. W.

GREEN TOMATO CHOW-CHOW.—Slice one peck green tomatoes, one dozen onions and one dozen green peppers (seed removed) and sprinkle with salt to stand twenty-four hours. Drain and cook for one hour with one gallon vinegar, three cups sugar, two tablespoons white mustard seed, one tablespoon ground spice and one teaspoon celery seed.

MRS. A. J. B.

TOMATO CATSUP.—Wash one peck ripe tomatoes, cut them up and put them on to boil until you can run them through a colander and the pulp through a sieve, add ten large onions cut up very fine, put these in when the tomatoes are first placed on the fire. After straining add six tablespoonfuls of salt, four of black pepper, one teaspoonful of red pepper, two of cloves, four tablespoons of mustard, four of white mustard seed, two of celery seed, half pound of grated horseradish, one quart vinegar, one and three-fourths pounds sugar, two teaspoonfuls of mace, two of cinnamon, all to be beaten very fine and well mixed with tomatoes, return to fire and boil until thick. When cold bottle and seal.

MRS. T. P.

TOMATO CATSUP.—One-half bushel ripe tomatoes, one quart of cider vinegar, one pound of sugar, one-fourth pound allspice, three-fourths pound ground mustard, one-fourth pound of whole black pepper, one ounce whole cloves, one teaspoonful cayenne pepper, six medium sized onions sliced, salt to taste. Scald tomatoes remove the skins, add vinegar and spice; boil all together gently until consistent and pour stirring constantly, rub pulp through sieve, let stand and cool. Bottle and seal.

MRS. F. P. G.

TOMATO CATSUP.—Slice and boil ripe tomatoes until you can press them through a sieve, to four quarts of of this liquor, one quart vinegar, one teacup sugar, two tablespoons of salt, one tablespoon mustard, one tablespoon black pepper, one tablespoon cloves, two tablespoonfuls allspice, two large onions, six pods of green pepper chopped fine, boil the whole down one-half the quantity.

MISS L. P.

Candy.

Cocoanut Bars.—Two cups sugar; half cup milk, two cups grated cocoanut; stir sugar until it dissolves then boil without stirring until it forms a ball when dropped into cold water; remove from fire and let stand a few minutes, stir until it commences to thicken then add cocoanut and flavor; stir until creamy pour on to baking board lightly dusted with powdered sugar half inch in thickness, cut quickly into bars and let stand until perfectly hard.

Molasses Candy.——One pint of molasses, one pound of sugar, two tablespoonfuls of vinegar, two tablespoonfuls butter; mix and cook until the syrup hardens in water, then pour on greased marble to pull.

Miss M. W.

Peppermint Wafers.—Two cups sugar, one teaspoon lemon juice, one teaspoon essence of peppermint, water to dissolve; mix water and sugar and cook until consistency of icing, add peppermint and drop with point of spoon.

Miss M. W.

Praelines.—Four cups brown sugar, dark; two cups pecans, water to dissolve, and a pinch of soda, flavor with vanilla. Boil sugar and water to consistency of icing; add pecans and stir in soda—flavor and beat until creamed—drop in cakes with tablespoon on greased marble, slide off with the fingers when cold.

Miss M. W.

FUDGE.—Two pounds brown sugar, half cake of chocolate, milk to dissolve, tablespoonful of butter, half teaspoonful of vanilla. Cook until it comes together in water then take off fire and add vanilla and beat until creamed, pour in greased pans, when cool, mark in squares.

MISS M. W.

PECAN CANDY.—Two cups sugar, three-fourths cup of milk, one tablespoonful of water. Cook until a little stirred in a saucer will cream; remove, add half teaspoonful of vanilla and two cups of carefully prepared nuts; beat until creamy then drop in small cakes on a marble or buttered tin.

MRS. J. L. C.

PEANUT CANDY.—Melt two cups of sugar in a skillet and when liquid add a cup of finely chopped peanuts. Pour at once into *hot* pans, which have been well buttered and when partly cold cut into squares

MRS. J. L. C.

CREAM CANDY.—Four cups of sugar, two cups of water, butter the size of an egg. Boil until a little dropped on a plate can be taken up in a soft ball between the fingers. When cool pull and cut in small pieces.

MRS. J. L. C.

PINOCHE.—Put on in a boiler three cups of sugar, one cup of milk and three-fourths of a cup of butter. When it boils put a cup of sugar in a skillet and melt, add this melted sugar to that in the boiler. If a little stirred in a saucer will cream it is done. Remove from the fire, add two teaspoonfuls of vanilla,

and two cups of pecans. Beat until it begins to cream then drop in small cakes on marble.

MRS. J. L. C.

ALLECUMA (CANDY).—Four cups of sugar, three table spoons of glucose; three eggs, (whites only), one pound of nuts, vanilla. Put one cup of sugar with enough water to dissolve it, in a sauce pan, boil until the syrup is done, (as for icing); then pour it slowly over the well beaten whites, and beat thoroughly, put the other three cups of sugar, with three tablespoonfuls of glucose, and enough water to dissolve it in another sauce pan, boil until the drops are hard when tried in cold water, add to the eggs in same manner as other , beat it well, and add nuts and vanilla. When almost cold heap on buttered dish, cut with sharp knife into small squares.

MRS. H. P. C.

Beverages

Good Boiled Coffee.—One coffee cupful of ground coffee, beat well; mix with one pint of cold water, pour this into two quarts of boiling water and let it boil fifteen minutes; then add one cup of cold water.

Boiled Coffee.—Three rounding tablespoonfuls of coffee to the pint cold water, let come to boiling point, add a little cold water, let come to a boil, add about two tablespoonfuls of water and let come to boiling point third time. Let stand about two minutes then serve.

Tea.—Scald pot, remove water, put in a level teaspoonful of good tea to each pint of water. Take water at its first boil, cover pot with cozy, stand away from fire five minutes, stir the tea, pour at once. Tea should not be made in tin pot.

Perfect Coffee.—Three rounding tablespoonfuls to each pint of water. For large quantities eight ounces to one gallon of water. Use water that has just reached boiling point. Scald pot, put coffee in upper part or percolate from over water, draw from under part and pour three times. As soon as the coffee reaches boiling point serve at once. Where large quantities are to be made and kept heated, the bag must be removed after the last percolation and coffee kept boiling hot. Coffee cannot be chilled and then reheated without losing its flavor.

Chocolate and Cocoa contain starch and should boil. Allow one ounce of chocolate to each pint of liquid. To make one quart put two ounces of chocolate, use double boiler, add one pint of boiling water; stir until chocolate is melted. Then add one pint milk. Beat with sylabub churn until water under boiler reaches boiling point; add three tablespoonfuls sugar. Beat rapidly for a moment. Turn into hot chocolate pot; serve with whipped cream.

Dixie Punch.—Two cans of pineapple cut in small pieces, leave out the juice; juice of six lemons, juice of six oranges; one pint of sherry wine; twelve bottles ginger ale; use the pulp of the oranges. Put the fruit in the punch bowl with a large piece of ice. Do not add the ginger ale until ready to serve. This quantity will serve twenty-five people.

Mrs. W. A. G.

Sherry Cobler.—Dash lemonade with sherry wine, add ice.

Mrs. W. F. D.

Hot Claret Punch.—Pour in clean sauce pan one quart California Claret, one-fourth pound sugar, one half a stick of cinnamon, strained juice of two lemons and two oranges. Let come to a boiling point. Warm a glass pitcher and then pour in hot punch, add two slices of lemon and two of orange, cut in small pieces. Small bunch of mint placed on top of pitcher, sprinkled with powdered sugar. Serve hot.

Pendennis Club Mint Julep.—A glassful of crushed ice, one teaspoon of sugar and fill with good whiskey and add a bunch of bruised mint.

Beauvoir Club Hot Scotch.—One quart boiling water, twenty lumps sugar, one quart Scotch whiskey, peel of three lemons, one teaspoon spice, one teaspoon cloves. Let brew for one hour, add whiskey and serve.

Royal Punch.—One and a half goblets of water dissolve one goblet sugar, one goblet whiskey, two-thirds goblet rum, one-third goblet lemon juice, can sliced pine apple, let this stand several hours. Just before serving add large lump ice.

Mint Sorbet.—Two quarts of alcohol pure, three pints of water, one pound sugar, large bunch of mint. Pour alcohol on mint and let stand five hours. Disssolve sugar in water, add to the alcohol and mint. Can be used in bottles.

Mrs. J. S. W.

Wild Plum Cordial.—One peck of ripe (not soft) plums, half gallon of white liquor, alcohol or whiskey, four pounds of loaf sugar, four cups of water. Prick plums with a silver fork, put into a jar and pour over them the liquor. Let stand four days or longer. Then strain through a cloth. Boil sugar and water till a thick syrup and mix well with liquor. Put in bottles and seal.

Mrs. J. S. W.

Mint Julep.—One-fourth glass of water with as much sugar as it will dissolve; add one tablespoon of rum and fill up the glass with good whiskey; add a bunch of fresh mint.

Mrs. W. A.G.

Champagne Punch.—Two quarts of champagne,

two quarts of apollinaris water, two quarts of orange water ice. Pour champagne and apollinaris over orange ice and serve immediately.

MRS. J. S. W.

ORANGE NECTAR, FINE.—The juice of three dozen oranges, juice of one dozen lemons, one-half can of grated pine apple, one pint of cherries, three pints of granulated sugar, three pints of boiling water; pour water over the sugar, let it stand until it gets cold, then add the juice of the oranges and lemons, put in the pine apple and cherries, crack the ice very fine, fill two punch bowls and pour the nectar over the ice. The melting of the ice is sufficient without adding more water.

MRS. W. B. J.

EGG-NOG FOR FORTY PEOPLE.—The yolks of forty eggs beaten light; forty tablespoons of sugar, two quarts whiskey and one pint of rum beaten in very slowly; add two gallons of whipped cream, or one gallon of whipped cream and two-thirds of the whites of the eggs beaten stiff.

MR. TONEY'S RECIPE.

CHATEAU D'AMOUR.—Eight pounds sugar, one gallon good alcohol, four ounces of Price's extract of lemon. Dissolve the sugar in one gallon boiling water, let the water boil first then put in sugar and stir it, let boil again, then take off to cool; strain through a cloth. Put four ounces of Price's extract of lemon into a bottle with one pint alcohol and shake well, add this and the balance of the gallon of alcohol, after the syrup is quite cool. If too strong, add more water. COLORING.—One tablespoon-

ful of sugar, two of water, let all the water boil out and the sugar get brown but not black, add two tablespoonfuls of water, let boil a minute, then color the Chateau to suit taste and bottle it.

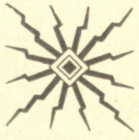
MRS. J. G. W.

PEACH CORDIAL.—Pour one quart of brandy or good whiskey over one-fourth of a pound of peach leaves. Cover closely and stand four hours. Pour off liquor and on the same leaves put one quart of water. Let stand all night, then pour off water and brandy, to that add one and three-fourths pound of sugar and half ounce of powdered cinnamon. Bottle and seal.

MRS. J. G. W.

MINT CORDIAL.—One gallon of alcohol, two double handfuls of mint, pour over mint and let stand four hours, closely covered. Then squeeze out the mint and stain through cheese cloth; add to juice one gallon of water. Make a syrup of one cup of water to one pound of white sugar, allow three pounds of sugar to one gallon of alcohol. Boil to a thick syrup; add to the juice, strain again though linen, and bottle.

MRS. J. G. W.



Chafing Dish Receipts.

Chafing Dish.—Eggs a la Creole.—Cook three tablespoonfuls of butter with one tablespoonful of finely chopped onions, three minutes; add one and three-fourths cups of tomatoes, drained from their liquor, and cook eight minutes; add one tablespoonful of sliced mushrooms, one tablespoonful of capers, one-fourth teaspoonful of salt, a few grains of cayenne, and five eggs beaten slightly. Cook in chafing dish until creamy, scraping from bottom of pan.

Mrs. J. S. P.

Sweetbreads with Mushrooms.—Have prepared sweetbreads and cut in dice, cook in chafing dish two tablespoonfuls of chopped mushrooms in three tablespoonfuls of butter, five minutes; add two and a half tablespoonfuls of flour, a little salt and pepper, and add gradually one cup of milk and one-fourth cup of mushroom liquor; add sweetbreads and one teaspoonful of lemon juice. Add yolks of two eggs and one teaspoonful of chopped parsley. Serve at once.

Mrs. J. S. P.

Chicken and Oysters a la Metropole.—Melt four tablespoonfuls of butter, add four of flour mixed with half a teaspoonful of salt and a little pepper. Pour on gradually one and three-fourth cups of milk, then add two cups of chicken meat cut in dice and one pint of oysters. Cook in chafing dish until oysters are plump. Serve on toast and sprinkle with chopped celery.

Mrs. J. S. P.

Panned Oysters.—Melt two and a half tablespoon-

fuls butter; add two tablespoonfuls flour, one-fourth teaspoonful salt, a little pepper, half a tablespoonful of Chili sauce; add one pint of oysters; cook until edges curl, then add one tablespoonful of chopped parsley, and two of chopped celery; cook in chafing dish if desired, and serve on buttered toast.

MRS. J. S. P.

WELSH RAREBIT.—Melt in the chafing dish one tablespoonful of butter, add salt and pepper, half teaspoonful of mustard, and one-third cup of ale or lager beer. Heat and stir constantly, and add half pound of mild cheese cut in dice. Stir until cheese is melted, and mixture becomes creamy. Many prefer the addition of one egg slightly beaten just before serving. Serve on buttered toast.

MRS. J. S. P.

DISHES A LA NEWBURG.—Made in chafing dish of lobsters, crabs, shrimps, or chicken. Take the meat of a boiled lobster and put into dish with a tablespoonful of butter, teaspoon of salt, a dash of red pepper. Stir for a few minutes until well heated, then add one glass of sherry. Cook for three minutes and add the beaten yolks of three eggs mixed with one-half pint of cream; stir long enough to set the egg. If cooked too long it will curdle. Serve at once. Use any meat preferred. Cut into dice.

MRS. J. S. P.

LOBSTER A LA NEWBURG.—To make sauce for one can. One and one-half cups of cream or milk, one large tablespoonful of butter, one tablespoonful of Worcestershire sauce; yolks of two eggs; grated rind of two lemons and juice of one; boil and thicken with flour; add lobster and wineglassful of sherry wine.

Addenda to Entrees.

Stuffed Prunes.—Stew prunes, not too done, open and put in each prune a marsh-mallow; dip in wine and roll in powdered sugar.

Chicken Livers With Wine.—Cook livers, cut into pieces in pan with two tablespoons of butter and one tablespoon of flour, turn constantly and cook five minutes; add one cupful of stock and one cupful of wine and a few stoned olives; add salt and pepper, let simmer for ten minutes and serve in toasted bread cups, buttered.

Mrs. J. S. P.

Coquilles de Volaille.—Boil a chicken until tender, after skimming pull the meat off in flakes. With a sharp knife cut meat in pieces the size of end of finger. Take half pint of top of broth chicken was boiled in; add teaspoonful of grated old onion, also teaspoon of minced parsley. Put in boiling broth two tablespoons of butter with one tablespoon of flour rubbed in it, let this cook a few minutes, add half pint of cream or very rich milk gradually. To the chicken add a small box of mushrooms sliced thin. Season the meat with a little cayenne and salt; stir in the sauce. If there should not be sauce enough to cover well the meat, add a little of the mushroom water, or broth until it is the consistency of thick

cream. When cold add a claret glass of wine, good sherry, fill the shells and sprinkle with bread crumbs on top. About fifteen minutes before serving them run in a very hot oven until the tops are brown and hot.

Ham Souffle.—Melt two tablespoonfuls of butter and cook with a slice of onion, without browning; add two tablespoonfuls of flour, a dash of pepper and two cups of milk. Let boil two minutes, then strain over half cup of bread crumbs and one pint of ham run through a meat chopper; stir into this the yolks of three eggs beaten light, and the whites of the eggs beaten dry. Turn into a buttered baking dish, set in hot water and bake twenty-five minutes. Serve at once. Any cold meat may be substituted for ham.

Mrs. J. S. P.

Chicken and Mushrooms a la Newburg.—Cook one can of mushrooms with one chicken prepared as for salad, add pepper and salt, and tablespoon of butter. Cover and let simmer for five minutes; add one cup of sherry wine and cook three minutes longer. Have ready yolks of two eggs and one cup of cream beaten, add this and cook until mixture has thickened a little. Serve on toast.

Mrs. J. S. P.

Sweedish Timbales.—One cup of flour, half cup of sweet milk; two eggs, half teaspoonful of salt, two tablespoonfuls of olive oil, beat eggs together very light, add milk, salt, flour and oil; beat well and smooth. Have a vessel of hot lard, put the timbale iron in the lard, let it get very hot, wipe it off, dip in

your batter then put back into the lard and let cook a light brown, this quantity makes about thirty timbales. These are very nice to serve green peas, creamed oysters, sweet breads, etc., in.

MRS. W. B. J.

TOMATO CUSTARDS.—To each cupful of raw tomatoes (chopped) allow one egg. Simmer the tomatoes with an onion, a bay leaf and a sprig of parsley for fifteen minutes. Press through a seive, add water if there is not two cupfuls. Beat the eggs separately and stir all the ingredients together, adding salt and pepper. Pour into custard cups and bake in a pan containing hot water. When firm turn out and pour over them green peas with white sauce.

MRS. J. L. C.

Miscellaneous.

To Set Colors.—Make a strong brine, have it very warm but not boiling, to one gallon of the brine, add half a cup of spirits of turpentine, put the garment in it, see that it is well covered, let it soak about one hour or more, if convenient dry before washing. Most colors are made permanent by it. To set blue or green a little alum should be added to the above mixture.

For Bite of Insects.—Tobacco, slightly moistened and applied to a sting will give instant relief.

For Burns.—Sprinkle the burn thickly with carbonate of soda, and lay over this a soft linen cloth, saturated with water. Linseed oil and lime water mixed in equal quantities are also excellent for a burn.

For Dysentery.—One teaspoonful of table salt, one of Epsom salts, twenty drops of laudanum, fifteen drops of camphor, in a goblet of water. Dose.—A dessertspoonful every hour.

To Remove Fruit Stains.—Moisten the stained spot with whiskey camphor before washing.

Mrs. A. C. W.

To Remove Iron Rust —Rub the juice of lemon on the spot and then rub salt on it and expose to the sun for some hours.

Mrs. A. C. W.

For Cleaning Windows and Mirrors.—Make a thin starch water and rub on the windows and mirrors with a soft cloth. Let it dry and polish with a soft cloth.

Mrs. Wm. B. J.

To Wash Blankets.—Soak blankets over night in strong pearline water, wring lightly and put them in fresh pearline water. If not white and clean, continue the process of soaking, then take them from the water without wringing and stretch very tight on curtain stretchers and put in the hot sun, when nearly dry, brush both sides with stiff brush.

Mrs. W. A. G.

A piece of newspaper on a block of ice will keep dishes from slipping off.

For Cleaning Carpets, Very Fine.—One cake of ivory soap, cut very fine, four ounces of pulverized borax, four ounces of sal-soda, one gallon of water, put all on the stove together to boil until all is well dissolved, let this get cold, then next day, or when ready to use, thin with one gallon of water and one pint of alcohol, for a large carpet it will take twice the quantity. Have a good strong scrub brush, rub well on the carpet, take your carpet scraper, scrape the fluid off well with it, then have a large sponge and a vessel of clear water and wash the carpet well. You can get any tinner to make you a scraper.

Mrs. W. B. J.

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